

Gingerbread cookies

Sift into a bowl and mix:

2.5 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves
¼ teaspoon ground allspice

Beat together in another bowl:

1 farm-fresh egg
1 cup firmly packed dark brown sugar
2/3 cup dark molasses
6 tablespoons softened butter

Add dry ingredients slowly to wet mixture until well blended.

Cover and refrigerate for one hour. Preheat oven to 350 degrees Fahrenheit.

Sift flour onto your board and your rolling pin as you work to keep the dough from sticking. Roll out a portion of dough ¼ inch thick.

Cut out your gingerbread men, women, and other shapes with floured cookie cutters approximately 2 inches in size.

(Or, with floured hands, shape and hand press your own little gingerbread forms...)

Place one inch apart on a buttered cookie sheet.

Bake 8 minutes, or until slightly firm to the touch.

Cool on wire rack. This will make about 50 cookies.

If you are looking to take it to the next level, when they have cooled you can decorate them with [royal icing](#) !

Lien Royal Icing VA :

https://foodnetwork.co.uk/recipes/royal-icing/?utm_source=foodnetwork.com&utm_medium=domestic

Lien Royal Icing VF :

https://www.marmiton.org/recettes/recette_glace-royale_371876.aspx