

# Gingerbread Cookies

## DESSERTS

## Ingredients

- 1, 1/2 cups all-purpose flour
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tbsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 3 tbsp Truly Grass Fed Unsalted Butter
- 1/2 cup brown sugar
- 1 large egg
- 1/4 cup molasses
- 1 tsp vanilla
- Frosting or royal icing (optional)

## Instructions

1. Whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves in a small bowl.
2. In a large bowl fitted in a stand mixer, beat butter, brown sugar, and egg on medium speed until well blended.
3. Add molasses and vanilla and continue mixing until well incorporated.
4. Gradually stir in dry ingredients until smooth.
5. Divide dough in half, and wrap in plastic. Chill dough in refrigerator for at least 2 hours.
6. Preheat oven to 375° F.
7. Line baking sheets with parchment paper.
8. Roll out dough on a floured surface and cut out desired shapes at a 1/4" thickness.
9. Bake for 6-7 minutes for soft cookies.
10. Allow to cool, then option to pipe with frosting or royal icing.



Naturally Irish. Truly Delicious.