

SOFT GINGERBREAD COOKIES



Oven Temp: 400°F

Cook Time: 6-7 minutes

Prep time: 15 Minutes

Source: Liz Chandler
purlsandpixels.com

Yield: 36 (3 dozen)

Notes: To make a crispier version, use 3/4 cup brown sugar and 3/4 cup white sugar and bake 2 minutes longer.

Ingredients

1 cup butter
1 cup brown sugar
½ cup molasses
1 tsp vanilla
1 tsp salt
1 tbsp cinnamon
1 tbsp ginger
1 tsp ground nutmeg
1 tsp ground clove
2 large eggs
1 tsp baking soda
5 cups all-purpose flour

Directions

- 1: Cream together butter and sugar. Add salt, vanilla, spices, and molasses and mix well. Add eggs, one at a time, and beat until smooth.
- 2: Sift together baking soda and flour and mix into mixture.
- 3: Separate into two balls and wrap in plastic. Refrigerate overnight.
- 4: Roll out to 1/4 thickness. Cut out shapes or roll into a log and slice in circles.
- 5: Bake at 400°F for 6-7 min.