

Gingerbread Cookies

The Ingredients

- 1/2 c. (1 stick) butter, softened
 - 1/2 c. firmly packed brown sugar
 - 1 large egg
 - 1/4 c. molasses
 - 1 1/2 tsp. vanilla extract
 - 2 1/2 c. all-purpose flour
 - 2 1/2 tsp. ground ginger
 - 1 1/2 tsp. ground cinnamon
 - 1/2 tsp. ground nutmeg
 - 1/2 tsp. baking soda
 - 1/4 tsp. ground cloves
 - 1/4 tsp. kosher salt
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- Combine the butter and brown sugar in a large bowl and mix with an electric mixer until well-combined and fluffy.
 - Next, beat in the molasses, egg, and vanilla until well-combined.
 - In a separate, smaller bowl, mix all of the dry ingredients. Whisk the flour, ginger, cinnamon, nutmeg, baking soda, cloves and salt together.
 - Add the dry ingredients to the butter and brown sugar mixture and mix just until the flour is all incorporated (don't overmix!)
 - Shape the dough into two 1"-thick disks and roll each between 2 sheets of wax paper to 1/4" thick.
 - Refrigerate until firm, at least 30 minutes.
 - Heat oven to 350 degrees F.
 - Line baking sheets with parchment paper. Cut out cookies
 - Place on the prepared baking sheets at least 1" apart and chill for 10 minutes.
 - Bake until the cookies are set and the edges are beginning to brown, 12 to 15 minutes. Let cool on the baking sheets for 3 minutes, then transfer to a wire rack to cool completely.

