



# Gingerbread Cookies

## Ingredients

3 cups all-purpose flour  
3/4 cup dark brown sugar , packed  
3/4 teaspoon baking soda  
1 Tablespoon ground cinnamon  
1 Tablespoon ground ginger  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
12 Tablespoons butter , room temperature, cut into 12 pieces  
3/4 cup molasses (dark molasses)  
2 Tablespoons milk

TEMP 350°

PREP 25 MINS

COOK 10 MINS

RATING 4.5/5

## Description

Everyone loves this classic recipe and they taste delicious! Follow along for the best way to make gingerbread cookies leaving them perfectly soft and chewy. Gingerbread is made with the following simple ingredients: brown sugar, flour, baking soda, cinnamon, ginger, cloves, salt, butter, milk, and molasses. You can prepare the gingerbread dough or cookies in advance and enjoy the decorating or freeze them.



## Instructions

1. Add flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt to a mixing bowl and mix.
2. Add the butter pieces and use a pastry blender to cut the butter in until the mixture resembles fine meal.
3. With a mixer running on low speed gradually add the molasses and milk and mix until combined, about 30 seconds.
4. Divide the dough in half, forming each into a ball. Wrap each in plastic wrap and refrigerate for 2 hours or overnight.
5. Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper.
6. Remove one dough sheet from the fridge. Roll out the dough until it's about 1/2 inch thick. Cut gingerbread men and place them on prepared baking sheets.
7. Refrigerate the gingerbread men for 5 minutes
8. Bake the cookies until set in the centers and the dough barely retains an imprint when touched very gently with fingertip, 8 to 11 minutes (depending on the size of your cookie cutter).
9. Remove the cookies to a wire rack. Allow to cool to room temperature before frosting.
10. Store gingerbread cookies in an airtight container with parchment paper between the layers. Freeze for up to three months.

## Notes

**Make Ahead Instructions:** Make the gingerbread and store it, well covered, in the refrigerator for 3-4 days. Roll out and cut into cookies when ready to bake.

**Freezing Instructions:** form the dough into a ball (step 4 of the recipe) and wrap it really well in plastic wrap. Place it in a freezer safe bag and store in the freezer for 2-3 months. Allow the dough to thaw overnight in the refrigerator before attempting to roll.

**For frosting:** add butter, milk, and 1 cup of powdered sugar to a bowl. Mix until smooth. Add additional cup of powdered sugar and mix until smooth. Add frosting to piping bag if desired.