THE J.M. SMUCKER Co

Gingerbread Holiday Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	12 mins	15	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 1/4 cup (50 mL) molasses
- 1 egg
- 2 3/4 cups (675 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking soda
- 2 tsp (10 mL) cinnamon
- 1 tbsp (15 mL) ground ginger
- 1/2 tsp (2 mL) ground clove
- 1/2 tsp (2 mL) salt

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

In large mixing bowl using an electric mixer, cream butter, brown sugar, molasses and egg together until light and fluffy. Gradually add remaining ingredients, mixing well. Chill dough for 30 minutes for easy rolling.

Step 3:

Roll dough on lightly floured surface to 1/4" (5 mm) thickness. Cut with floured 3" (7.5 cm) cookie cutter shapes and place on prepared baking sheets.

Arrange cookies 1 inch (2.5 cm) apart on baking sheets and bake 1 sheet at a time.

It is not safe to eat raw flour, dough or batter.

Step 4:

Bake in preheated oven 10-12 minutes, or until cookies are set. Cool on wire racks.

Step 5:

Ice and decorate as desired.

Images

