THE J.M. SMUCKER Co

Gingerbread Cookie Puzzle

Prep Time	Cook Time	Serves	Difficulty
25 mins	15 mins	2	N/A

Ingredients

- 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 1/2 tsp (7 mL) ginger
- 1 1/2 tsp (7 mL) clove
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 1 egg
- 1/4 cup (50 mL) molasses

Directions

Step 1:

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

Step 2:

Combine flour, baking soda, cinnamon, ginger, clove and salt in large mixing bowl. Stir well to blend.

Step 3:

In separate large mixing bowl, cream butter, brown sugar, egg and molasses together, using an electric mixer, thoroughly until light and fluffy.

Step 4:

Add dry ingredients gradually to creamed mixture, mixing well. Knead dough with hands until smooth. Chill dough for easy rolling, if desired.

Step 5:

Divide dough into 2 equal portions. Roll out each portion on floured surface to an 8" x 12" (20 cm x 30 cm) rectangle, 1/4" (6 mm) thick.

Step 6:

Transfer dough with large spatula to prepared baking sheets.

Step 7:

Bake in preheated oven for 12 to 15 minutes, or just until set. Remove from oven and cut immediately into pieces (like a puzzle) while still soft. Cool on wire racks. Pack pieces into a box with note "Assembly required before eating."

Step 8:

Decorate with icing, if desired. See Decorators' Icing recipe link above.

Images

