RECIPE

Gingerbread Cookies

Molasses-and-ginger cutout cookies, rolled ¼ inch thick so the middle stays chewy, made in one bowl.

MAKES

36 cookies (US | Metric)

TOTAL

2 h

Ingredients

- [ ] 10 tbsp unsalted butter
- [ ] ½ cup light brown sugar, packed
- [ ] ⅔ cup molasses
- [ ] 1 large egg
- [ ] 3 ¼ cups all-purpose flour
- [ ] 2 tsp ground ginger
- [ ] 1 ½ tsp ground cinnamon
- [ ] ¼ tsp ground cloves
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt

Method

1. Melt the butter in a large bowl, 30 to 40 seconds in the microwave. Stir in the brown sugar and molasses, then let it cool until warm to the touch, not hot.
2. Stir in the egg, then the ginger, cinnamon, cloves and salt.
3. Mix the baking soda into the flour, then stir it into the bowl until no dry flour shows. The dough will be soft and a little sticky.
4. Split the dough in two, pat each half into a flat disk, wrap, and chill at least 1 hour (up to 2 days).
5. Heat the oven to 375 °F. Line two baking sheets with parchment.

6. Roll one disk on a floured counter to ¼ inch thick. Cut shapes with a 3-inch cutter and set them 1 inch apart on the sheet. Re-roll the scraps once.

7. Bake 8 to 10 minutes, one sheet at a time, until the edges look dry and set and the tops feel firm when you press lightly.

8. Cool 5 minutes on the sheet, then move to a rack. Cool completely before you stack or store them.

9. Eat the cookies only after they are baked; the dough has raw egg in it, so do not taste it.