



GINGERBREAD COOKIES

***6 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon ground ginger
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 cup shortening, melted & cooled
1 cup molasses
1 cup packed brown sugar
1/2 cup water
1 egg
1 teaspoon vanilla extract***



- 1. Sift together the flour, baking powder, ginger, nutmeg, cloves and cinnamon. Set aside.***
- 2. In a medium bowl, mix together the shortening, molasses, brown sugar, water, egg and vanilla until smooth. Gradually stir in the dry ingredients, until they are completely absorbed. Divide the dough into 3 pieces, pat down to 1-1/2" thickness, wrap in plastic wrap and refrigerate for three hours.***
- 3. Pre-heat oven to 350 degrees. On a slightly floured surface, roll the dough out to 1/4" thickness. cut into desired shapes with cookie cutters. Place cookies onto an un-greased cookie sheet.***
- 4. Bake for 10 to 12 minutes. When the cookies are done they will look dry, but still be soft to the touch. Remove from the cookie sheet and cool on wire racks. When cool the cookies can be frosted with icing of your choice.***