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# Gingerbread Cookies

**From the Kitchen of:** Michelle

**Servings:** 3 dozen

**Prep Time:** 20 minutes **Bake Time:** 11 min **Bake Temp:** 325

**Ingredients:**

* 2 eggs
* 1 cup brown sugar
* 2/3 cup molasses
* ½ cup butter (room temperature)
* 1 ½ tsp baking soda
* ½ tsp salt
* ½ tsp cloves
* ½ tsp ground allspice
* ½ tsp ginger
* ½ tsp cinnamon
* 4 ½ to 5 ½ cups flour

Mix eggs, brown sugar, molasses, and butter with hand mixer. Add dry spices and mix again. . Add flour until the dough is slightly sticky. Refrigerate in 2 halves for 30 minutes – 2 weeks.

Roll cookie dough & cut. Bake for 11 minutes at 325˚. Don’t cook until they look brown or they’ll be really crunchy. Just remove after 11 minutes.

Put in refrigerator to cool off for 5 minutes. . Let cookies cool. Frost with cream cheese frosting & decorate as you’d like