



Gingerbread

Ingredients

5 cups AP Flour
1/2 tsp Baking Soda
1 Tbsp Ground Ginger
4 tsp. Ground Saigon Cinnamon
3/4 tsp. Ground Cloves
1 tsp. Freshly Grated Nutmeg
1 tsp. Allspice
1 1/2 tsp. Salt
2 Sticks of Unsalted Butter
1/2 Cup Firmly Packed Brown Sugar
1/2 Cup Granulated Sugar
1 Cup Un-sulfured Molasses
1 Egg



Sift together the flour, baking soda, ginger, cinnamon, cloves, nutmeg, allspice and salt.

In the bowl of a stand mixer fitted with paddle attachment, beat the butter on medium-high speed until fluffy, 5 mins. Add both sugars and beat for 1 min. Reduce the speed to low and add the molasses, beating until well combined. Add the egg and beat until combined, 30 sec. Add the flour in 4 additions and beat just until combined, stopping occasionally and scrape bowl down.

Directions

Turn the dough out onto a floured surface. Form the dough into a smooth mound and divide into to equal portions and flatten into a disk. Wrap in plastic wrap and refrigerate for at least 2 hours.

When ready roll out on parchment paper, cut shapes and bake on cookie sheet at 400°. For large house pieces bake for 10-12 mins. Let cool on wire rack!