## Gingerbread Cookies

Makes 60



- 5 cups of all-purpose flour
- 2 tsp ground ginger
- •1 ½ tsp baking soda
- •1 tsp ground cinnamon
- •½ tsp ground cloves
- 1 Cup of butter
- •1 cup of sugar
- •1 egg
- •1 cup of molasses
- •2 tablespoons of vinegar

## Directions

& Combine flour, ginger, soda ,cinnamon, cloves, and 1/2 teaspoon of salt

& With a mixer beat butter on medium speed for 30 seconds

& Add sugar; beat till fluffy

& Add egg, molasses, and vinegar; beat well

& Add dry ingredients to beaten mixture and beat till well blended

& Divide dough into thirds, cover and chill for about 3 hours

 $\ensuremath{\mathcal{L}}$  Working with third of dough at a time, on lightly floured surface roll to  $\ensuremath{\mathcal{L}}$  sinch thickness

&aCut into desired shapes.

&Place on a greased cookie sheet

& Bake at 375° for 5-6 minutes

& Cool about 1 minute; remove to wire rack. Cool. Decorate, if desired

### Nutrients (approximately)

94 Calories per cookie,

Fat 3.2g, Saturated Fat 2g, Cholesterol 8.1mg, Sodium 25.8mg Carbohydrates 15.4g, Fiber 0.3g, Sugars 6.4g, Protein 1.2g



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