



Century
Federal Credit Union

Recipes for Success

Gingerbread Cookies

Jen, Marketing Director

Ingredients

- 3 cups flour
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp ground cinnamon
- 1 Tbsp ground ginger
- 1/2 tsp ground cloves
- 3/4 cup dark brown sugar
- 1 1/2 sticks butter, chilled
- 3/4 cup molasses
- 2 Tbsp milk



Directions

1. In a large bowl, combine flour, baking soda, salt, cinnamon, ginger and cloves. Then add in brown sugar and combine.
2. Cut up butter into slices and sprinkle over top of dough mixture. Then using a pastry cutter, work the butter into the dough until it resembles a fine meal.
3. Slowly add in the molasses a little at a time. Once combined, chill the dough for 1 hour.
4. Preheat oven to 350°
5. Roll out the cookie dough to 1/4 inch thick and cut into shapes
6. Place cookies on a sheet, 1-2 inches apart and bake 10-12 minutes.
7. Let cool and frost as desired.