

---

# Foodstuffs

GOURMET FOODS & CATERING

## HOLIDAY GINGERBREAD COOKIES



### *Mastering the gingerbread*

#### INGREDIENTS

3/4 cup Shortening  
3/4 cup Graduated Sugar  
1 cup Molasses  
1 Egg  
3/4 ts Baking Soda  
3/4 ts Salt  
1.5 ts Ginger Ground  
1.5 ts Cinnamon  
3/4 TB Nutmeg  
3/4 TB Clove Ground Spice  
4 cups All-purpose Flour

PREP TIME: 4 HOURS  
COOK TIME: 10 MINS  
MAKES: 45-48 COOKIES

## DIRECTIONS

In a large bowl using a hand mixer or stand mixer, beat shortening for 1 minute on medium speed until completely smooth and creamy. Add sugar, molasses, and egg and beat on medium-high speed until combined and creamy-looking. Scrape down the sides and bottom of the bowl as needed.

In a separate bowl, whisk flour, baking soda, salt, ginger, cinnamon, nutmeg, and clove ground spice together until combined. On low speed, slowly mix into the wet ingredients until combined. Divide the dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disk shape. Chill disc for at least 3 hours and up to 3 days. Chilling is mandatory for this cookie dough.

Preheat the oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Set aside.



Remove dough from refrigerator. Generously flour a work surface, as well as your hands and rolling pins.

Cut into shapes. Place shapes 1 inch apart on prepared baking sheets. Re-roll dough scraps until all the dough is cut out. Repeat with other wrapped dough.

Bake cookies for about 9-10 minutes. Keep in mind the longer the cookies bake, the harder and crunchier they will be.

Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to a cooling rack to cool completely.