

# Gingerbread Cookie Dough Recipe

The dough is made and chilled in the refrigerator at least 2 hours, or overnight.

It can be also made up to 3 days before and kept tightly wrapped in the fridge. Baked and cooled cookies, they can be stored in an airtight container for up to 7 days, or frozen for up to 2-3 months.

Adjust spices as you prefer, and don't worry if it's not perfect!

## Ingredients

- 3 cups all purpose flour
- 1/4 teaspoon baking soda
- 2.5 teaspoons ground ginger
- 2.5 teaspoons ground cinnamon
- 1/2 teaspoon cloves
- 1/8 teaspoon salt (increase to 1/4 teaspoon if using unsalted butter)
- 1/2 cup salted butter
- 3/4 cup brown sugar (packed down)
- 1 egg, at room temperature (helps it blend better)
- 1/2 cup molasses
- 2 teaspoons water

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### Making the Dough

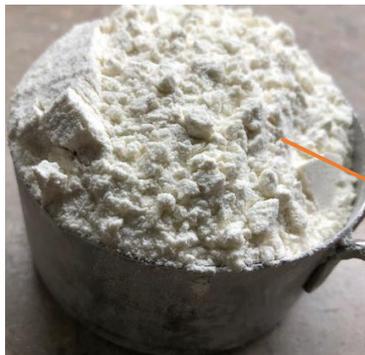


Before starting, a tip is to print the recipe.

Cross off ingredients and steps as you go, so you don't miss any ingredients or steps.

It's a great way to learn how to follow steps (and I still do this sometimes!)

# Making the Dough



1. Measure out the flour
2. When scooping it out, take your fingers or a knife to level it off (if not, there will be too much flour)



3. Measure the baking soda, ginger, cinnamon, cloves and salt into the same bowl as the flour
4. Level off each spoonful as you measure



5. Mix the flour and spices in the bowl with a whisk or fork
6. Put the bowl aside





7. Measure the brown sugar into a bowl
8. Gently press with your fingers, adding more more sugar and press again until you reach the top of the scoop
9. This is called "packed" brown sugar



10. Measure the butter
11. To measure, use the ruler on the butter or use a weigh scale



12. Add butter and sugar to a mixing bowl
13. Using a whisk attachment, or hand held mixer, beat on low speed for 1 minute
14. Turn the mixer off



15. **TURN OFF** the mixer, and scrape the bowl
16. Push the stuff on the sides back into the bottom of the bowl





17. Remove your spatula, **make sure your fingers are not in the bowl**
18. Turn the mixer back on for 1 more minute until smooth and creamy like peanut butter
19. Turn off the blender



20. Add the egg, molasses and water, and beat on high speed for 30 seconds
21. **TURN IT OFF**, and scrape the side down again like in Step 12. Remove your spatula (**make your fingers are not in the bowl**)
22. Turn the mixer on again and mix for a 1 minute
23. Turn the blender off



24. Add the flour
25. Turn the blender to low speed and mix for a minute or two until mixed
26. The dough will be thick



27. Take the dough out and put on the counter, squash together into a big ball



28. Divide the ball into two smaller balls



29. Put a ball on some cling wrap

30. Wrap the ball once and squash it down a little so it's flatter

31. Wrap it well



32. Do the same for the other ball

33. Wrap them both tightly and refrigerate for at least 2 hours, or overnight



34. Half of baking is the cleanup! Now it's time to do the dishes

Tip: do sooner than later or the dough will dry hard and will lots of scrubbing to get off