



**Gingerbread  
cookie  
recipe**

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## GINGERBREAD COOKIES

3 cups plain flour  
1 teaspoon baking soda  
½ teaspoon salt  
1 teaspoon ground cinnamon  
½ cup butter or margarine (I like to use real butter)  
½ cup firmly packed light brown sugar  
½ cup molasses (This is typically not something that you have on hand BUT it is necessary!)  
1 egg

Combine flour, baking soda, salt, and cinnamon together. Set aside. Cream together the butter with brown sugar in a separate large bowl and beat in the molasses and egg. Stir in the flour mixture, a little at a time until well blended and the dough is stiff. Wrap the dough tightly in the shape of a long roll inside wax paper and chill in the refrigerator overnight.

The next day, preheat oven to 350 degrees. Take a wooden cutting board, dust it with flour and roll out with a rolling pin 1/3 of the dough, about 1/8 inch thick. Use cookie cutters (Can be purchased at Wal-Mart or you may be fortunate to have inherited your grandmother's original cookie cutters from the fifties and sixties!) Cut them into snowmen, gingerbread men, or other shapes - the possibilities are endless! Place them 1 inch apart on a lightly sprayed cookie sheet. Press whole or cut raisins or edible cookie décor into the figures for eyes, noses, etc. Bake the cookies 8 minutes (not any longer unless you like a crunchy cookie --- I like soft cookies). Remove from cookie sheet to wire racks and cool completely. Continue till you have used all the dough. It will make plenty of cookies to enjoy!