

Old-Fashioned Gingerbread Cookies

FROM THE KITCHEN OF
DEBBIE MACOMBER



These soft and chewy gingerbread people are full of spice and molasses flavor. Their delicious flavor stands up on its own, but these would also be great decorated with icing. Package up a few for a lucky neighbor or friend!

Makes about 30 Gingerbread People

Ingredients

3 cups flour
¾ cup plus 2 tablespoons dark brown sugar
1 tablespoon ground cinnamon
1 tablespoon ground ginger
½ teaspoon ground cloves
½ teaspoon kosher salt
¾ teaspoon baking soda
12 tablespoons unsalted butter, room temperature
¾ cup unsulphured molasses
2 tablespoons milk

Directions

In a large bowl, whisk together the flour, dark brown sugar, cinnamon, ginger, cloves, salt, and baking soda.

In the bowl of a standing mixer, use the paddle attachment to cream the butter, Add the dry ingredients all at once, then blend on low until mixture is a sandy texture. While the mixer is on low, slowly add molasses and milk. Mix until dough comes together, about thirty seconds.

Divide the dough between two large pieces of parchment paper. Top each with another piece of parchment, then use a rolling pin to roll dough to ¼-inch thickness. Stack doughs on a baking sheet, then freeze for 15 minutes until firm (or refrigerate overnight).

Meanwhile, preheat oven to 350°F.

Old-Fashioned Gingerbread Cookies



FROM THE KITCHEN OF
DEBBIE MACOMBER

These soft and chewy gingerbread people are full of spice and molasses flavor. Their delicious flavor stands up on its own, but these would also be great decorated with icing. Package up a few for a lucky neighbor or friend!

Makes about 30 Gingerbread People

Directions Continued...

Remove one dough from the freezer and place on a clean work surface. Peel the top piece of parchment off, then place it back on top. Flip dough over and peel off top piece of parchment; discard. Use a gingerbread person cutter to cut out cookies. Transfer to a parchment-lined baking sheet, and space about an inch apart. Set scraps aside to re-roll for more cookies. Once baking sheet is full, bake in the preheated oven until centers are set and barely leave an imprint when gently touched, about 9-12 minutes. Cool on baking sheet 5 minutes, then transfer to cooling rack to cool completely. Repeat rolling and baking with remaining dough.