

# Our State eats

*Published in the December 2015 issue of Our State*

## Classic Gingerbread Cookies

- 1 cup dark brown sugar
- ½ cup unsalted butter, room temperature
- 1 egg
- ½ cup molasses
- 1 teaspoon vanilla extract
- 4 cups all-purpose flour
- ¾ teaspoon baking soda
- 1 teaspoon baking powder
- 2 tablespoons ground ginger
- 1 tablespoon chopped fresh ginger
- ½ teaspoon grated nutmeg
- 1 tablespoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground black pepper
- ½ teaspoon salt

Beat sugar and butter until fluffy. Add egg. Beat in molasses and vanilla.

In a separate bowl, mix all remaining ingredients. Slowly add dry ingredients to wet ingredients. Mix well.

Divide dough and wrap in plastic. Let chill in refrigerator for 1 hour.

Roll out on parchment paper until dough is ¼-inch thick. (For snaps, roll dough out as thin as possible.) Place dough in refrigerator for 10 minutes.

Heat oven to 350°. Cut into desired shapes. Bake 8-10 minutes for soft cookies, 20 minutes for crunchy. Let cool on a wire rack.



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