

## *Idiot's Kitchen Recipe – Gingerbread Cookies*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

½ cup Crisco shortening  
½ cup molasses  
½ cup sugar  
1 egg  
2½ cups flour  
½ teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1 teaspoon ground cloves

Note: this dough needs to chill thoroughly (1 hour) so plan ahead.

In a large bowl or the bowl of an electric mixer, cream together ½ cup shortening, ½ cup molasses, and ½ cup sugar. Add 1 egg and mix well.

In a separate bowl, sift together 2½ cups flour, ½ teaspoon baking soda, 1 teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon ginger, and 1 teaspoon cloves.

With the mixer on the lowest speed, slowly add the flour and mix until combined. This dough will be quite dry and stiff. Dump the dough out onto a piece of parchment or waxed paper and gather it into a ball with your hands. Refrigerate the dough until well chilled, at least 1 hour.

After the dough is chilled, preheat the oven to 350 degrees.

Working with half of the dough at a time, roll out on a lightly floured work surface to ¼ inch thick. Use cookie cutters to cut out the shapes of your choice. Move the cookies to parchment lined baking sheets, gather up the scraps of dough, re-roll and re-cut until you've used all the dough.

Bake at 350 degrees for 8-10 minutes until puffed and slightly golden.

Makes 3-4 dozen cookies depending on size.