



Gingerbread Cookies

1/2 cups butter softened
1/4 cup brown sugar packed
1/4 granulated sugar
1 large egg

2 teaspoon ground cinnamon
1 tablespoon ground ginger
2 1/4 cups flour
1/4 cup molasses
1 (dash) Love

Cream butter and brown sugar together. Stir in molasses, then egg. In separate bowl, mix flour with spices. Stir in butter/sugar mix. If dough is too moist, add 2 tablespoon of flour. Knead dough lightly, then chill for 40 minutes. Shape dough into desired shapes. Bake at 350F. Bake cookies until tops are set (8 to 12 minutes). Cool cookies on wire rack for 2 minutes.

Store cookies in airtight container at room temperature for up to 1 month.

Happy Holidays 