



# Sparkle Kitchen

## **“Small Batch”**

### **Gingerbread Cookies**

*(\*makes 50-60 cookies total, depending on size of your cookie cutter\*)*

#### **Ingredients**

3/4 cup butter

1 1/2 cup brown sugar

1/4 cup honey

3/4 cup molasses

1 teaspoon salt

2 teaspoons cinnamon

2 teaspoons ground ginger

1 teaspoon nutmeg

1/4 teaspoon ground cloves

1 egg

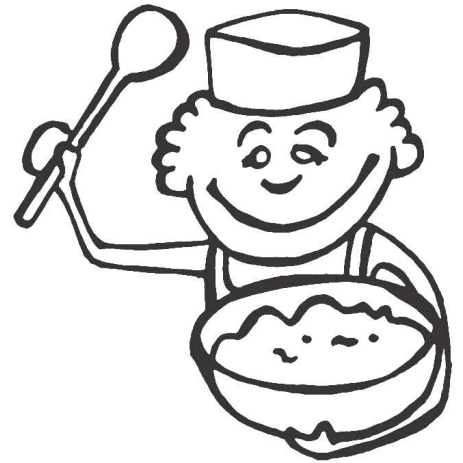
1 teaspoon baking soda

3 1/2 cups flour

#### **Directions**

In a small saucepan, melt together the butter, brown sugar, honey, molasses, salt, and spices. Pour the mixture into a large mixing bowl, and allow it to cool for about 15 minutes.

Once the mixture has cooled slightly, mix in the egg. In a small bowl, combine the flour and baking soda, then — a little at a time — add them to the liquid ingredients. Once everything is well incorporated, cover the bowl and refrigerate the dough for at least an hour.



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When the dough is chilled, thwap a few large spoonfuls out onto a piece of parchment paper.

Put a second piece of parchment paper on top of the dough and use a rolling pin to roll it to between  $\frac{1}{2}$  and  $\frac{1}{4}$  inch thick. Stack the parchment-paper-and-dough sandwich onto a large baking sheet.

Continue in this manner — layering parchment and dough and stacking them on the baking sheet — until all the dough is used up, then put the whole baking sheet in your freezer for 24 hours. At the end of that time, move the stack of parchment paper and dough into a 2-gallon freezer bag for longer storage.

When you're ready to bake, preheat your oven to 350°. Pull one parchment-paper-and-dough sandwich from your freezer and let it sit on a baking sheet for about 5 minutes. You still want it to be quite cold, just not frozen solid.

Remove the top layer of parchment, and — working right on the bottom layer of parchment — use a cookie cutter to cut out gingerbread shapes. Moving quickly, remove the scraps between the cutouts and make additional gingerbread people if you can.

Arrange the cookies about an inch apart on the parchment and bake for 10-12 minutes, or until the cookies start to look firm.

Let the cookies cool on the baking sheet for about 5 minutes, then enjoy them while they're warm.