

# GINGERBREAD *Cookies*



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## **Enjoy a Sweet Holiday Treat!**

**Christmas is a time for love, laughter, and creating cherished memories with those who matter most. Baking cookies together or sharing them with friends and family is a simple yet heartfelt way to spread joy, warmth, and the true spirit of the season. Let every delicious bite remind you of the magic of giving and togetherness!**

**Here's our favorite gingerbread cookie recipe. Perfect for baking a batch of delicious cookies to leave for Santa on Christmas Eve—or to enjoy with loved ones during the holiday season.**

**Your Friends at Integrafun**



# Classic Gingerbread Cookies

(Makes about 2 dozen cookies, depending on size)

## Ingredients

- **Dry ingredients:**
  - 3 cups all-purpose flour
  - 1 tsp baking soda
  - 1/4 tsp baking powder
  - 2 tsp ground ginger
  - 1 tsp ground cinnamon
  - 1/2 tsp ground cloves
  - 1/4 tsp nutmeg
  - 1/2 tsp salt
- **Wet ingredients:**
  - 1/2 cup (1 stick) unsalted butter, softened
  - 1/2 cup granulated sugar
  - 1/2 cup molasses
  - 1 large egg
  - 1 tsp pure vanilla extract



## Instructions

### 1. Prepare the dough:

- In a medium bowl, whisk together the dry ingredients.
- In a large bowl, cream together the butter and sugar until light and fluffy. Add molasses, egg, and vanilla, mixing until smooth. Gradually add the dry ingredients until fully incorporated.
- Divide the dough in half, flatten into disks, wrap in plastic, and refrigerate for at least 2 hours (or overnight).

### 2. Roll and cut:

- Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
- Roll out one disk of dough on a floured surface to about 1/4-inch thickness. Use cookie cutters to create festive shapes like gingerbread people, stars, or trees.

### 3. Bake:

- Place the cookies on prepared sheets, about 1 inch apart. Bake for 8–10 minutes or until edges are firm.
- Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before decorating.

### 4. Decorate (optional):

- Use royal icing, sprinkles, or candies to add festive designs to your cookies.

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