

**Ingredients for Gingerbread Cookies:**

1 cup salted butter  
1/3 cup firmly packed light brown sugar (6 tablespoons)  
1 tsp ground ginger  
1/2 tsp ground cinnamon  
1/8 tsp ground cloves  
1/2 tsp vanilla  
1/4 tsp baking soda  
pinch salt  
1 large egg  
1/4 cup molasses  
1 3/4 cups unbleached, all-purpose flour

**Glaze:**

1 cup powdered sugar  
2 tbsp half n' half (cream or milk)  
sprinkles, chocolates or candies for decorating (if desired)

**Directions:**

1. **Make the dough:** In an electric mixer, cream butter and add brown sugar.
2. Add ginger, cinnamon, cloves, vanilla, baking soda and pinch of salt. Mix well.
3. Add egg and molasses. Mix well.
4. Add flour and mix on low until combined. **Dough will be sticky.**
5. Place dough in a container and **refrigerate several hours or overnight.**
6. **Make the cookies:** Generously flour board and rolling pin. This dough is more delicate and much stickier than a typical [sugar cookie dough](#).
7. Cut out shapes, place on baking sheet. **Bake in a 325 (F) oven for 7-9 minutes.** For softer cookies, do not allow to brown. **Makes 2 dozen 3 inch cookies.** Recipe doubles and freezes well.
8. **Glaze and decorate:** Allow baked cookies to cool. Combine powdered sugar and half n' half to make glaze. Dip each cookie into glaze and carefully lift out. Or, spoon glaze over cookie and spread with the back of a spoon. To decorate cookies with glaze, fill a plastic bag with glaze and snip the tip. Decorate as desired.