

Gingerbread cut-out Cookies

I love gingerbread cookies! This is a recipe I found several years ago in my mom's collection of old torn-up magazines. I will roll out half the dough thinly (for a ginger-snap texture) and the other half thicker (for more of a ginger-bread). Use small-sized cutters to avoid the waste of half-eaten cookies by children and health-conscious adults! The only 'healthier' modification I make is to buy organically-grown ingredients.

Ingredients

2 cups dark brown sugar
2 tsp baking soda
1 Tbsp each of cinnamon & dried ginger
1 tsp each of ground allspice & Celtic sea salt
½ tsp ground cloves
½ cup blackstrap molasses
1 cup melted unsalted butter
½ cup boiling water
5 – 5½ cups all-purpose flour (I use whole wheat flour)

Procedure

Preheat oven to 300°
Place sugar, soda and spices in a large bowl. Stir until evenly distributed.
Measure out molasses, hot melted butter and boiling water; add to the brown sugar mixture one right after the other. Stir until sugar is dissolved.
Gradually stir in 4 cups of flour. Then continue to stir in ½ cup at a time until dough is too stiff for stirring. Switch to kneading the dough with floured hands, sprinkling with flour until it reaches a good consistency for rolling out.

Roll out dough on a lightly floured board to a desired thickness. Dip cookie cutters in flour, shaking off excess, before pressing into dough. Carefully lift cutouts to a prepared cookie sheet.

Baking

Bake for 10-20minutes, depending on thickness of cookies.
When done, slide each cookie on to a rack to cool completely.

Bon appétit!

Source: November 1980 issue of [Chatelaine Magazine](#)