

SOFT GINGERBREAD



WHAT YOU'LL NEED:

- 1 cup butter (2 sticks), at room temperature (salted or unsalted) (226 grams)
- 1 cup granulated white sugar (220 grams)
- 1 egg
- 1 cup light or dark molasses (do not use blackstrap or cooking molasses) (325 grams)
- 2 tablespoons white vinegar (22 grams)
- 5 cups all-purpose flour (785 grams)
- 1 ½ teaspoons baking soda (9 grams)
- ½ teaspoon salt (3 grams)
- 2 teaspoons ground ginger (3 grams)
- 1 teaspoon ground cinnamon (2 grams)
- 1 teaspoon ground cloves (3 grams)

DIRECTIONS

Add the butter and sugar to a large bowl (or the bowl of your stand mixer) and beat until the mixture is light and fluffy, about three minutes, using a hand mixer or the paddle attachment on your stand mixer. Scrape down the sides a few times as needed.

Add the egg, molasses, and vinegar. Beat to combine well. The mixture will look a bit curdled. (I use Grandma's Molasses, if you have it in your store.)

Add the flour, baking soda, salt, ginger, cinnamon, and cloves to the bowl and mix to combine well. These spices are JUST PERFECT, and not too strong to me on the

clover or ginger). The dough should come together when you press it in your hands and shouldn't be crumbly. If anything it'll still be a little tacky to the touch. That's ok.

Divide the dough into two even pieces, wrap each piece of dough in plastic wrap, and refrigerate for 30 to 90 minutes. (I like mine to chill overnight.) Don't skip this step, it helps the cookies to keep their shape.

When the dough is done chilling, preheat oven to 350 degrees. Working in sections, roll the dough to 1/2 inch thick on a floured surface; cut into desired shapes. Place shapes on a baking sheet lined with parchment paper or a baking mat. Gather and re-roll "scraps" of dough as needed, using all of the dough.

Bake at 350 degrees for 9-11 minutes. Let the cookies cool on the pan for 5 minutes, and then move to a cooling rack. Repeat with remaining dough. Leave plain or decorate. I like to add an egg wash to the tops of the cookies when they come out of the oven, to give them the shine that is used on the tops of Pernicky.

Egg Wash - 1 teaspoon water mixed with 1 egg.

~ Thanks to Melissa Griffiths of Bless This Mess for the recipe!