



Gingerbread Cookies

Prep: 30 minutes plus chilling

Bake: 10 minutes per batch

Makes: 20 cookies

Cookies

- 3¾ cups Essential Everyday® all-purpose flour plus additional for dusting
- 2 teaspoons ground ginger
- 1½ teaspoons Essential Everyday® baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ¼ teaspoon ground cloves
- ¾ cup Essential Everyday® dark brown sugar
- ½ cup Essential Everyday® unsalted butter (1 stick), softened
- 2 County Market® large eggs
- ⅓ cup molasses
- Essential Everyday® nonstick baking spray

Icing

- 3 tablespoons County Market® whole milk
- ¾ teaspoon Essential Everyday® light corn syrup
- ¼ teaspoon fresh lemon juice
- ¼ teaspoon vanilla extract
- 1½ cups Essential Everyday® powdered sugar

1. Prepare Cookies: In medium bowl, whisk together flour, ginger, baking soda, cinnamon, nutmeg, salt and cloves. In medium bowl, with electric mixer, beat brown sugar and butter on medium speed 3 minutes. Add eggs and molasses and beat just until combined. With large spoon, stir in dry ingredients until dough is well mixed and forms a ball. Wrap dough in plastic wrap and refrigerate at least 1 hour.

2. Preheat oven to 350°. Spray cookie sheet with nonstick baking spray. Cut dough in half. Lightly flour work surface and roll half the dough to about ⅛-inch-thick. With 2½ x 4½ holiday-shaped cookie cutter, cut out cookies; gather and roll scraps to cut out additional cookies. With spatula, transfer cookies to prepared cookie sheets. Bake cookies 10 minutes or just until edges begin to brown. With spatula, transfer cookies to wire rack to cool completely. Repeat with remaining half of dough.

3. Prepare Icing: In medium microwave-safe bowl, whisk together milk, corn syrup, lemon juice and vanilla extract; heat in microwave oven on high 10 seconds. Add powdered sugar; with rubber spatula, stir until smooth. Divide icing into smaller bowls and add food coloring as desired. Keep icing covered while decorating cookies.

*Approximate nutritional values per serving (each cookie):
207 Calories, 5g Fat (3g Saturated), 31mg Cholesterol,
166mg Sodium, 37g Carbohydrates, 1g Fiber, 3g Protein*