

# Gingerbread Cookies

From: Professor McShea

Makes: 36-48 Temp: 375

## Ingredients:

- 1/2 cup shortening
- 2 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg
- 1 tablespoon vinegar
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves

## Steps:

1. In a mixing bowl, beat shortening with an electric mixer for 30 seconds.
2. Add half the flour and all the rest of the ingredients; beat until thoroughly combined.
3. Add the rest of the flour. Continue beating.
4. Cover and chill for 3 hours. Divide the dough in half.
5. On a lightly floured surface, roll half of the dough at a time, to 1/8 inch thick. (if you are baking 4 to 6-inch gingerbread people cookies, roll the dough to be a bit thicker - 1/4 inch)
6. Use cookie cutters to cut into desired shapes.
7. Place cutouts an inch apart on a cookie sheet covered in parchment.
8. Bake in a 375-degree oven for 5-6 minutes (until edges are lightly browned - thicker cookies may take up to 8 minutes).
9. Cool for 1 minute; transfer cookies to a wire rack to cool.