

Gingerbread Cookies



Pour contents of jar into a large mixing bowl. Stir ingredients to combine. Add in a 1/2 cup softened butter, 3/4 cup molasses, and 1 beaten egg. Mix ingredients until well incorporated. Place mixture in the refrigerator for one hour to chill.

Preheat oven to 350 degrees F. Lightly flour a clean flat surface and roll out the chilled dough until it's 1/4 inch thick. Use a cookie cutter dusted with flour to cut out shapes and place on a lightly greased baking sheet - leaving about 2 inches between each cookie.

Bake for 10-12 minutes. Remove from oven and allow to cool completely before decorating if desired.

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