

Soft Gingerbread Cookies

These Soft Gingerbread Cookies are a classic with cinnamon, nutmeg and brown sugar. Put a twist on this classic that has nothing to do with flavor.

Soft Gingerbread Cookies Ingredients

- 3 cups (360g) flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 3/4 cup (1 1/2 sticks; 170g) butter, softened
- 3/4 cup (160g) firmly packed dark brown sugar
- 1/2 cup (170g) unsulphured molasses
- 1 large egg (50g)
- 1 teaspoon vanilla extract



How to Make Soft Gingerbread Cookies (12 five-inch cookies)

In medium bowl, whisk together flour, ginger, cinnamon, baking soda, nutmeg, and salt. Set aside.

In large bowl, beat butter and brown sugar on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well.

Gradually beat the flour mixture into the molasses mixture on low speed until well-mixed.

Divide dough in half. Scoop half of dough onto plastic wrap and flatten slightly into a thick disk. Repeat for the other half of the dough. Refrigerate the dough for at least 4 hours or overnight.

Preheat oven to 350 degrees Fahrenheit (180C). On a lightly floured work surface, roll out one of the dough disks to 1/4-inch thickness. Then, with a cookie cutter, cut the rolled-out dough into desired shapes.

Place the cookies 1 inch apart on baking sheets lined with parchment paper or silicone mat. Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown.

Cool on baking sheets for 1 minute. The cookies will be soft, so carefully move the cookies to wire racks to cool completely.

Decorate cooled cookies as desired. Store in airtight container at room temperature for up to 5 days.

Cookie cutter sticking to the dough? Dip cookie cutter into a little flour before cutting into cookie shapes. If the dough is still too warm to work with, roll the dough back into the plastic wrap and chill in the refrigerator for at least 30 minutes.

A Little Twist on the Classic Gingerbread Cookies

When making gingerbread men, put a twist on this classic. Gently turn the arms and legs for more expressive gingerbread men. Running, dancing, leaping for joy – gingerbread cookies are fun!



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