a recipe for perfect

Gingerbread Cookies

you will need

- 1 1/2 C. GRANULATED SUGAR
- 1 C. SOFTENED BUTTER
- 3 TBLS MOLASSES
- 1 EGG 2 TBLS MILK
- 3 1/4 C. FLOUR
- 2 TSP BAKING SODA
- 2 TSP GROUND CINNAMON
- 1 1/2 TSP GROUND GINGER
- 1/2 TSP GROUND CLOVES
- 1/2 TSP GROUND NUTMEG
- 1/2 TSP SALT

PREHEAT 350°

in a stand mixer, beat BUTTER, SUGAR & MOLASSES

BEAT IN MILK AND EGG. STIR IN REMAINING INGREDIENTS. COVER & REFRIGERATE 1 HOUR.

Roll chilled dough ONTO FLOURED SURFACE TO 1/8 INCH THICKNESS.

CUT OUT DESIRED SHAPES & PLACE 1 INCH APART on a cookie sheet

BAKE AT 350 DEGREES FOR 6-7 MINUTES.

for the icing MIX TOGETHER:

- 1/3 CUP SOFTENED BUTTER
- 1/2 TEASPOON VANILLA
- 2 TABLESPOONS MILK
- 2/3 CUP POWDERED SUGAR



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Sugar Cookies

you will need

- 1 EGG
- 1 CUP BUTTER
- 1 1/2 TEASPOONS VANILLA
- 1 1/2 CUPS POWDERED SUGAR
- 2 1/2 CUPS FLOUR
- 1 TEASPOON BAKING SODA
- 1 TEASPOON CREAM OF TARTAR

PREHEAT 375°

in a stand mixer, mix BUTTER, SUGAR, EGG & VANILLA.

STIR IN FLOUR, BAKING SODA & CREAM OF TARTAR. COVER AND REFRIGERATE FOR THIRTY MINUTES.

Roll chilled dough ONTO FLOURED SURFACE TO A QUARTER INCH THICK.

CUT OUT DESIRED SHAPES & PLACE 2 INCHES APART on a cookie sheet

BAKE AT 375 DEGREES FOR 7-8 MINUTES.

for the icing MIX TOGETHER:

- 1/3 CUP SOFTENED BUTTER
- 1/2 TEASPOON VANILLA
- 2 TABLESPOONS MILK
- 2/3 CUP POWDERED SUGAR

