

# Soft Gingerbread Cookies



1 cup butter, at room temperature  
1 cup sugar  
1 egg  
1 cup dark molasses  
2 tablespoons white vinegar  
5 cups flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
2 teaspoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon



## Directions

1. Cream butter, adding sugar gradually. Beat until well combined and light and fluffy, about 3 minutes.
2. Beat in egg, molasses, and vinegar.
3. Sift all of the dry ingredients together and then blend dry ingredients into the wet ingredients.
4. Divide the dough into two even pieces, wrap each piece of dough in plastic wrap, and refrigerate for 30-90 minutes.
5. When the dough is done chilling, preheat the oven to 350 degrees. Working in sections, roll the dough to 1/2" thick on a floured surface; cut into desired shapes. Place shapes on a baking sheet lined with parchment.
6. Bake at 350 degrees for 9-11 minutes. Let the cookies cool on the pan for 5 minutes, then move to a cooling rack.

Enjoy & Merry Christmas!

THE BIG WHITE FARMHOUSE