

GINGERBREAD RECIPE

2 ½ cups flour
1 tsp baking soda
1 tsp cinnamon
½ tsp ginger
½ tsp salt
¾ cup brown sugar
¾ cup butter
1 egg
½ cup molasses



DIRECTIONS

1. Mix the flour, baking soda, spices, and salt.
2. In another bowl, mix the butter and brown sugar.
3. Add the egg and molasses. Mix well.
4. Add the dry ingredients and mix.
5. Chill the dough for 30 minutes.
6. Roll out the dough and cut out gingerbread shapes.
7. Bake at 350°F for 8–10 minutes.
8. Let the cookies cool.
9. Decorate and enjoy!