

# GINGERBREAD SPICE COOKIES

using Soluna Garden Farm spices

## INGREDIENTS

- ¾ cup unsalted butter (170 g)
- ¾ cup brown sugar (160 g)
- ¾ cup molasses (255 g)
- 1 tsp salt
- 2 tsp ground cinnamon
- 3 tsp ground ginger
- ½ tsp ground cloves
- 1 large egg
- 1 tsp baking powder
- ½ tsp baking soda
- 3 ½ cups all purpose flour (420 g)

Melt the butter over low heat. Stir in brown sugar, molasses, salt, cinnamon, ginger, and cloves.

Transfer to a medium-sized mixing bowl, and let cool to luke-warm, then beat in the egg.

Whisk the baking powder and baking soda into the flour, and then stir these dry ingredients into the molasses mixture.



Divide the dough in half, and pat each half into a thick rectangle on a piece of plastic wrap. Wrap well, and refrigerate for at least one hour. (Dough is sticky and must be well chilled.)

Preheat oven to 350°. Roll dough to ⅛" to ¼" thick. Use flour to keep the dough from sticking. Cut shapes out of the dough with a floured cookie cutter.

Bake for 8–12 minutes until slightly brown around the edges. Let cool on the baking sheets for several minutes, then transfer to a rack to cool completely.

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