



Love & Lemons Gingerbread Cookies

PREP TIME: 20 MIN CHILL TIME: 2 HOURS COOKING TIME: 8 MIN SERVES: 24 COOKIES

Create cherished holiday memories with your family by baking these delightful gingerbread men for Christmas - soft in the middle and irresistibly spiced.

Ingredients

- ½ cup unsalted butter, at room temperature
- ⅔ cup packed dark brown sugar
- ⅓ cup unsulphured blackstrap molasses, we like the Wholesome brand
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour, spooned and leveled
- 2 teaspoons cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- ½ teaspoon fine sea salt
- ¼ teaspoon ground cloves
- 1 tablespoon almond milk, or any milk

Directions

1. In the bowl of a stand mixer, or using an electric mixer, cream the butter and brown sugar. Add the molasses, egg yolk, and vanilla and mix again.
2. In a medium bowl, whisk together the flour, cinnamon, ginger, baking soda, salt, and cloves. Gradually add the dry ingredients to the wet ingredients, mixing after each addition. Mix in the almond milk.
3. Form the dough into a ball, divide the ball in half, and flatten each half into a 1-inch-thick disk. Wrap in plastic and chill for at least 2 hours.
4. Preheat the oven to 180°C and line two large baking sheets with parchment paper.
5. Roll out the dough on a lightly floured surface until about ¼-inch thick. Use cookie cutters to cut out desired shapes, then transfer the cut-outs to the prepared baking sheets, re-rolling the dough scraps as necessary.
6. Bake, one sheet at a time, for 7 to 9 minutes, or until the edges of the cookies are just set but the middles are still soft. The cookies might seem underdone, but taking them out at this point will ensure that they stay soft once they cool. I typically use a 7cm cookie cutter and bake my cookies for 8 minutes. The exact timing will depend on your oven, the size of your cookie cutters, and how soft or crunchy you like your gingerbread cookies.