OLD FASHIONED

GINGERBREAD snowflakes



*Our family-favorite recipe for gingerbread cookie cutouts! Whether it’s gingerbread people or gingerbread snowflakes, these get more perfect over time – thick & spicy, soft and chewy!*

**INGREDIENTS**:

3 and 1/2 cups (437g) all-purpose flour (sifted, spooned & leveled)

1 teaspoon baking soda

1/2 teaspoon salt

1 Tablespoon ground Rodelle Ginger

1 Tablespoon ground Rodelle Cinnamon

1/2 teaspoon allspice

1/2 teaspoon ground cloves

10 Tablespoons (2/3 cup) unsalted butter (softened to room temperature)

3/4 cup (150g) packed light or dark brown sugar

2/3 cup (200g) molasses (I use Grandma's Molasses brand)

1 large egg (room temperature)

1 teaspoon Rodelle Pure Vanilla Extract

**FOR DECORATING**: Easy Royal Icing (snowflakesandcoffeecakes.com)

**SPECIAL EQUIPMENT:**

* Cookie cutter(s)
* Rolling pin (my wooden Joseph Joseph rolling pin works the BEST for these cookies!)
* Large baking sheets
* Silicone Baking Mats or Parchment Paper

**HOW I MAKE THESE**:

1. In a medium bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves.
2. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium high speed until combined and creamy-looking. Add in the egg and vanilla and beat on high speed for 2 full minutes. Scrape down the sides and bottom of the bowl as needed. Don’t worry if your butter separates!
3. On low speed, slowly mix half of the flour mixture into the wet ingredients just until combined; add remaining flour mixture and again mix just until combined. The cookie dough will be thick and slightly sticky.
4. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill dough discs at least overnight and up to 2 days. Chilling is mandatory for this cookie dough!
5. The next day, preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats.
6. Remove 1 disc of chilled cookie dough from the refrigerator and let it sit at room temperature for about 15 minutes. Generously flour a work surface, as well as your hands and the rolling pin. Don't be afraid to continually flour the work surface as needed - this dough can be sticky, and any excess flour on the outside of the cookie dough will disappear when they bake. Roll out disc until evenly 1/4-inch thick. Cut into shapes. Place each cookie about 1 inch apart on prepared baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with remaining disc of dough.
7. Bake cookies for about 9-10 minutes. If your cookie cutters are smaller than 4 inches, bake for about 8 minutes. If your cookie cutters are larger than 4 inches, bake for about 11 minutes.
8. Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely. Once completely cool, decorate with Easy Royal Icing.

**YIELD**: Makes 24 (four-inch) cookies.

**NOTES**: **TO KEEP THESE COOKIES SOFT**: I keep a slice of sandwich bread in the container to keep the cookies soft – replace every day or so, as soon as the slice of bread dries out. It’s a sweet little trick! These cookies will stay fresh in an air-tight container at room temperature for up to one week. Baked these freeze well – plain, or even if frosted or decorated!

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