

Foodies & Friends Welcomes

Jovana Boksen

As our First Guest Chef!



GINGERBREAD COOKIES

INGREDIENTS:

1 cup (2 sticks) butter, soften
3/4 cup brown sugar
3 3/4 cups AP flour
1/2 tsp. Baking soda
1/4 tsp. Salt
1/2 tsp. Cinnamon
3/4 tsp. Cloves
1 egg
1/2 cup + 1 Tbsp. Molasses

DIRECTIONS:

Cream together the soft butter, molasses, and sugar until light and fluffy. Gradually add in the egg until combined. Blend together all of the dry ingredients into a bowl until combined, then add it into the whipped butter sugar mixture. Mix by hand just until combined.

Wrap in plastic wrap and flatten out. Refrigerate for a minimum of 3 hours.

Line a cookie sheet with parchment paper.

Flour your surface and roll out some of the dough until 1/8" thick. Cut dough into various shapes and place on parchment on cookie sheet. Refrigerate cookie shapes for 1 hour. Preheat oven to 350 degrees. Bake cookies for 8 minutes, turn, then another 2 minutes. Allow cookies to cool.

ICING:

Powder sugar
Pasteurized Egg Whites (very little)
1/8 tsp. Flavoring (if desired) Almond extract, vanilla, peppermint, lemon, etc.
Food coloring of your choice

