

Gingerbread cookies

Miralda Talviste

| | |
|---------|-----------------------------------|
| ½ cup | Brer Rabbit molasses, mild flavor |
| 2 cup | Sugar |
| 1 cup | Unsalted butter |
| 4 ½ cup | Flour |
| 2 | Eggs |
| 2 tsp | Baking soda |
| 2 tsp | Cloves |
| 2 tsp | Cinnamon |
| 2 tsp | Ginger |
| 2 tsp | Orange peel |
| ¼ tsp | Salt |



1. Melt butter with syrup, add sugar. Cool it down.
2. Add all the spices and baking soda.
3. Beat eggs until blended. Add eggs mixture and flour into syrup mixture in 2 additions. Knead the dough until well blended.
4. Wrap the dough in plastic film. Put it in a refrigerator for overnight or up to 2 weeks; bring to room temperature (12 hours) before using.
5. Make gingerbread. Dust the cutter board slightly with flour. Roll out the dough to a scant 2 mm thick.
6. Cut out the cookies using cookie cutters. Brush top with egg wash and decorate with almond slither.
7. Greased the baking pans. Bake in 350 F oven for 10 min.