



The Gingerbread Bakery

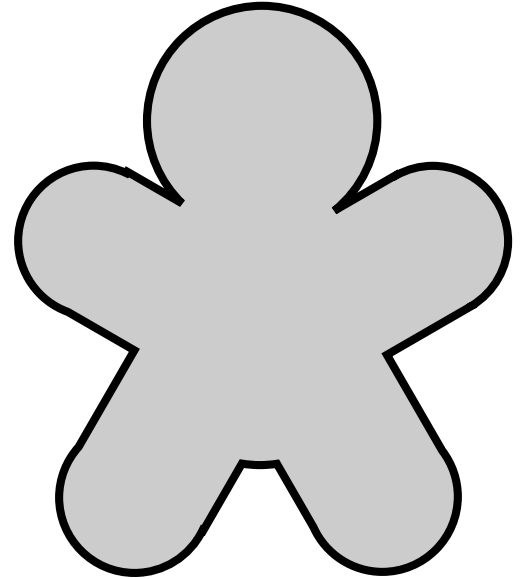
Red digs out Grandma's recipe for gingerbread cookies. She left some notes in the margin.



Ingredients

- 1 heaping tablespoon (3 teaspoons) ginger
- 3 1/2 cups plain flour
- 1 heaping tablespoon cinnamon
- 3/4 cup firmly packed light or dark brown sugar (ideally dark)
- 2/3 cup medium or dark molasses
- 1 stick softened margarine
- 1/2 teaspoon ground cloves
- 1 teaspoon baking soda
- 1 large egg, at room temperature
- Pinch (1/4 teaspoon) salt

*Be sure to dot
the I's and dash
the T's!*



Instructions

- Get a large bowl, add all of the dry ingredients and set aside.
- Beat the butter for 1 minute on slow/medium speed.
- Add in the sugar and molasses. Beat at medium/high speed. Stop when creamy.
- When done, beat egg on high speed for 2 minutes.
- Add the flour mixture to the rest, and beat on low speed.
- Now, chill dough, at least 3 hours and as much as 3 days (until set).
- Preheat oven (350°F). Prepare 2-3 large baking sheets with parchment paper or baking mats.
- Lightly roll dough, 1/4 inch thick.
- While rolling, rotate as needed to reach the best texture and shape.
- Cut them in shapes using a cookie cutter.
- Bake for 9-10 minutes. Check after 8 minutes to ensure they don't burn.
- Leave cookies for 5 minutes and then they're ready!

*OI! Don't deviate
from my
instructions, even
by a bit!*

Piping

- Style the right leg according to line 7.
- Style the right foot according to line 20.
- Style the left leg according to line 2.
- Style the left foot according to line 19.
- Style the left arm according to line 4.
- Style the head according to line 12.
- Style the right arm according to line 21.
- Style the center according to line 5 then 14.
- Style the waist according to line 1 then 3.