

EASY GINGERBREAD COOKIES

Can you smell the aroma of cinnamon, ginger and clove? There is no better way to welcome autumn than these freshly baked gingerbread cookies.

Ingredients

- 1 pkg (18 oz or 468 g) refrigerated sugar cookie dough
- $\frac{3}{4}$ cup (175 mL) all-purpose flour, plus additional as needed
- 2 tbsp (30 mL) molasses
- $\frac{3}{4}$ tsp (4 mL) ground cinnamon
- $\frac{1}{2}$ tsp (2 mL) ground ginger
- $\frac{1}{8}$ tsp (0.5 mL) ground cloves

Instructions

2. Crumble the cookie dough into the [Classic Batter Bowl](#). Stir in the flour, molasses, and spices until well blended using the [Mix 'N Scraper](#).
3. Divide the dough in half. Move the dough to a floured surface. Roll the dough out with the [Marble Rolling Pin](#) until it's $\frac{1}{4}$ " (6 mm) thick. Lightly dip the [Rolling Cookie Cutter](#) in flour and cut out as many cookies as you can. Use the [Mini Nylon Serving Spatula](#) to move the cookies onto a [Cookie Sheet](#).
4. Repeat step 3 with the remaining dough half. Collect the dough scraps from both halves and repeat rolling and cutting.
5. Bake for 11-13 minutes, or until the cookies are light golden brown. Remove the cookie sheet from the oven to a [Stackable Cooling Rack](#) and cool for 3 minutes. Use the spatula to move the cookies to a cooling rack.

Yields 25 cookies per serving

U.S. Nutrients per serving:

(1 cookie): Calories 180, Total Fat 7 g, Saturated Fat 2 g, Cholesterol 5 mg, Sodium 100 mg, Carbohydrate 28 g, Fiber 1 g, Sugars 14 g, Protein 2 g



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