



# Gingerbread Cookies

*A Lough Family Recipe from the 2018 Wired Impact Staff Cookbook*

## INGREDIENTS

1 cup molasses, unsulphured  
½ cup butter  
½ cup margarine  
4 ¾ cups sifted flour  
1 teaspoon baking powder  
1 ½ teaspoon salt  
¾ teaspoon baking soda  
2 ½ teaspoon ground cinnamon  
2 ½ teaspoon ground ginger  
2 teaspoon ground nutmeg  
1 cup brown sugar (firmly packed), may be light or dark  
1 large egg

## INSTRUCTIONS

Heat molasses slowly in a pan large enough for mixing cookies, remove from heat. Add butter and margarine and stir until melted, allow to cool slightly. Sift together the next 7 ingredients, set aside. Beat egg slightly and stir into liquid mixture. Mix with brown sugar and stir into molasses mixture. Add the dry ingredients and mix well.

Wrap dough in plastic wrap and chill at least 2 hours or until stiff enough to handle. (NOTE: I had made this dough 2 days in advance of baking and it does great; just wrap tightly.)

Work with only ¼ of the dough at a time, leave remaining dough in refrigerator. Roll ⅛ to ¼ inch thick on a lightly floured board. Cut with cookie cutter. Place on lightly greased cookie sheets and bake in preheated 350°F oven for 12 – 15 minutes. Decrease baking time to 8 – 10 minutes for softer cookies. Cool on wire rack.

Decorate as desired.