

# Gingerbread Cookies

These soft gingerbread cookies are so chewy that they melt in your mouth upon first bite. With no refrigeration needed or wait time, you'll be able to whip up a batch in less than an hour!

PREP TIME 15 minutes  
COOK TIME 14 minutes

ADDITIONAL TIME 15 minutes  
TOTAL TIME 44 minutes

## Ingredients

3/4 cup butter  
3/4 cup brown sugar  
3/4 cup molasses  
2 eggs beaten  
1/4 cup sour cream  
1 teaspoon baking soda  
1/8 teaspoon ground allspice  
1/2 teaspoon salt  
1/8 teaspoon ground nutmeg  
2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
4 3/4 cups all-purpose flour



## Instructions

1. Preheat oven to 350°F.
2. Cream together butter and brown sugar.
3. Add molasses, eggs, and sour cream. Scrape sides of bowl as needed.
4. Add baking soda, allspice, salt, nutmeg, ginger, and cinnamon. Mix well.
5. Add flour slowly 1/2 cup at a time until fully incorporated. If dough begins to look dried out - STOP and do not add more flour. Dough should be soft and elastic-like.
6. Roll out dough on a lightly floured surface to 1/4 inch thick, cut into gingerbread men and bake for 12 - 14 minutes.
7. Let cool.
8. Frost cooled cookies and enjoy.



TIED WITH A BOW: A NOVELLA  
CHERYL KRAMARCZYK

Recipe by Theresa Palmieri

# Gingerbread Cookies

These soft gingerbread cookies are so chewy that they melt in your mouth upon first bite. With no refrigeration needed or wait time, you'll be able to whip up a batch in less than an hour!

PREP TIME 15 minutes  
COOK TIME 14 minutes

ADDITIONAL TIME 15 minutes  
TOTAL TIME 44 minutes

## Ingredients

3/4 cup butter  
3/4 cup brown sugar  
3/4 cup molasses  
2 eggs beaten  
1/4 cup sour cream  
1 teaspoon baking soda  
1/8 teaspoon ground allspice  
1/2 teaspoon salt  
1/8 teaspoon ground nutmeg  
2 teaspoons ground ginger  
1 teaspoon ground cinnamon  
4 3/4 cups all-purpose flour



## Instructions

1. Preheat oven to 350°F.
2. Cream together butter and brown sugar.
3. Add molasses, eggs, and sour cream. Scrape sides of bowl as needed.
4. Add baking soda, allspice, salt, nutmeg, ginger, and cinnamon. Mix well.
5. Add flour slowly 1/2 cup at a time until fully incorporated. If dough begins to look dried out - STOP and do not add more flour. Dough should be soft and elastic-like.
6. Roll out dough on a lightly floured surface to 1/4 inch thick, cut into gingerbread men and bake for 12 - 14 minutes.
7. Let cool.
8. Frost cooled cookies and enjoy.



TIED WITH A BOW: A NOVELLA  
CHERYL KRAMARCZYK

Recipe by Theresa Palmieri