

Gingerbread Cookies



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1 cup butter or margarine, softened
1/4 cup molasses
1 egg
1 package Yumee Yumee Cookies mix
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
Dash ground nutmeg

In a large bowl, beat butter until creamy. Add molasses and egg to butter and mix well.

In a medium bowl, combine Yumee Yumee Cookies mix, ginger, cinnamon, and nutmeg. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often.

Divide dough into 4 portions. Wrap each portion with plastic wrap, flatten slightly, and refrigerate for at least 4 hours or longer.

Removing one ball at a time, roll each portion to 1/4 inch thickness on a well-floured surface with a well-floured silicone rolling pin. Use the [Rolling Mix](#) suggestion. Dough will be moist. Keep mat and pin well-floured. Cut dough with floured cookie cutters using 2 1/2 to 3 inch cutters. Dough may be rerolled; form scraps into a ball; wrap with plastic wrap and chill for at least 15 minutes before using. Place cookies about 1 inch apart onto an ungreased baking sheet.

Bake at 350 degrees for 6 minutes, or until edges of cookies are set. Cool cookies on baking sheet for 1 minute. Remove baked cookies from baking sheet and cool on a wire rack. Allow cookies to cool completely before decorating.

Makes 3 1/2 to 4 dozen

Cook's Note: *Electric mixer required.* To make gingerbread houses, bake larger shapes for 8 to 10 minutes. To assemble and decorate gingerbread cookies, prepare and use a recipe for royal icing.

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