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Gingerbread Cookie Dough

Whisk together the following dry ingredients and set aside:

3 cups all-purpose flour

1/4 teaspoon baking powder

2 teaspoons ground ginger

2 teaspoons ground cinnamon

1/4 teaspoon ground cloves or allspice

1/4 teaspoon salt

Beat the following on medium speed until well blended:

6 tablespoons (3/4 sticks) unsalted butter, softened

3/4 cups packed light brown sugar

Then add the ingredients below and beat until well mixed:

1 large eggs

1/2 cup dark molasses

1/2 tablespoon water

Add half of the flour mixture to this wet mixture and mix well. Stir in remaining half of flour mixture, then knead until well blended. If dough is too soft, add flour by the teaspoonful until firmer and more manageable. Place dough in plastic bag and refrigerate at least 2 hours, up to 6 hours. You can refrigerate the dough for up to 3 days for later use. Dough should be stiff enough to handle, but not so stiff that you cannot roll it out.

Roll out dough 1/4" thick. Using cookie cutters, cut the cookies and lace on ungreased cookie sheet. Bake at 350°F for 12-15 minutes. Bake until crisp but not darkened. Cool on rack.