

# Homemade Gingerbread Cookies

Classic homemade gingerbread cookies with warm spices. Perfect for Christmas baking with step-by-step instructions and decorating tips.

15 min

PREP

10 min

COOK

25 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 3 cup flour
- 0.5 tsp salt
- 1 tbsp ginger powder
- 4 tsp cinnamon
- 6 tbsp butter
- 0.75 cup brown sugar
- 1 egg
- 0.5 cup molasses
- 2 tsp vanillin

## Instructions

- 1 Make the dough**

Whisk together 3 cups all-purpose flour, 2 teaspoons ground ginger, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves, 1/2 teaspoon baking soda, and 1/2 teaspoon salt in a large bowl.
- 2** Beat 1/2 cup softened butter and 3/4 cup brown sugar in another large bowl with an electric mixer until light and fluffy, about 3-4 minutes.
- 3** Beat in 1/2 cup molasses, 1 large egg, and 2 teaspoons vanilla extract until well combined.
- 4** Add the flour mixture to the butter mixture and mix on low speed until just combined and no dry flour remains.

## 5 **Chill the dough**

Divide dough in half, wrap each portion tightly in plastic wrap, and refrigerate for at least 2 hours or overnight until firm.

## 6 **Prepare for baking**

Preheat oven to 350°F (175°C). Line baking sheets with parchment paper.

## 7 **Roll and cut cookies**

Roll one portion of chilled dough on a floured surface to 1/4-inch thickness. Cut with cookie cutters and place on prepared baking sheets, spacing 2 inches apart.

8 Refrigerate cut cookies on baking sheets for 15 minutes to prevent spreading during baking.

## 9 **Bake the cookies**

Bake for 8-10 minutes until edges are set and lightly golden but centers still look slightly soft.

10 Cool cookies on baking sheet for 5 minutes, then transfer to a wire rack to cool completely, about 30 minutes, before decorating.

## Tips

Bring all ingredients to room temperature before mixing for the smoothest dough consistency and even blending.

Chill the dough for at least 2 hours or overnight before rolling - this prevents spreading and makes cutting much easier.

Use parchment paper both under and over the dough when rolling to prevent sticking without adding extra flour.

Don't overbake - cookies should look slightly underdone when you remove them from the oven as they continue cooking on the hot pan.

For crisp edges with soft centers, bake at 350°F for 8-10 minutes depending on cookie size.

Cool cookies completely on the baking sheet for 5 minutes before transferring to prevent breaking.

Test your oven temperature with a thermometer - many ovens run hot or cold, affecting baking results.

Store baked cookies in airtight containers with parchment between layers to maintain texture and prevent sticking.