

Gingerbread Cookies

Ingredients

- * 3 cups of flour
- * 1 tsp baking powder
- * 3/4 tsp cinnamon
- * 2 tsp ground ginger
- * 1/2 tsp allspice
- * 1/4 tsp cloves
- * 1/2 tsp salt
- * 8 Tbs butter at room temp
- * 1/4 cup vegetable oil
- * 1/2 cup packed brown sugar
- * 2/3 cup molasses
- * 1 egg



Directions

Sift together flour, baking powder, spices, and salt. Set aside. In a large mixing bowl, beat together butter and oil. Add brown sugar and beat until smooth. Add molasses and egg and beat. Gradually, add in flour mixture and beat until dough is stiff. Divide dough into two pieces, wrap in plastic and refrigerate 3 hours.

Preheat oven to 350 degrees. Take dough out of refrigerator and let stand about 5 minutes. Roll out dough on floured surface about 1/4 inch thick. Cut with cookie cutters and bake about 10 minutes. Decorate with icing and candy. Enjoy.

Fall is a great time for food. Be creative and add your own special touches to any recipe. At Expressions, we would love to post your thoughts on the recipe of the month. We encourage you to submit your own favorite recipes so that we can post them online. Send them to us at: events@sslexus.com