



Gingerbread Cookies

BY PAUL GERKE



You will need:

Cream:

1 cup butter

1 cup sugar

1 teaspoon salt

1 egg

1 cup molasses

2 tablespoons vinegar

Add, while mixing:

5 cups flour

1.5 teaspoons baking soda

1 tablespoon of ginger

1 teaspoon of cinnamon

1 teaspoon of cloves

Once mixed thoroughly, preferably by an electric mixer, make into two dough balls. Chill in fridge for 3-4 hours. Remove from fridge, let set for 30 minutes. Roll out dough, use cookie cutters. Bake in oven on a greased cookie sheet for EXACTLY 6 minutes at 375 degrees. Decorate and enjoy!



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