

Gingerbread

Ingredients:

- 2 cup Unsalted Butter (room temperature)
- 2 cup Sugar
- 4 Egg
- 2 cup Molasses
- 4 teaspoon Vanilla
- 1 cup Ground Ginger
- 12 cups AP Flour
- 4 teaspoon Cinnamon
- 3 teaspoon Baking Soda
- 1 teaspoon Ground Cloves

Procedure:

Cream together the butter and the sugar. Slowly add the eggs and then the molasses and vanilla. Sift together the dry ingredients and slowly add the wet mix and combine the ingredients. Roll out and cut into desired shapes and bake in a 350 degree oven for 12-15 minutes. Let cool and they will crisp up. After they are cooled down, decorate to your liking.