



CHEF FLEMING'S GINGERBREAD COOKIES

INGREDIENTS	VOLUME
Very soft butter	¾ cup
Brown Sugar	¾ cup
Fancy Molasses	1/3 cup + 1 tbsp + 1 tsp
Water	½ tsp
All purpose flour	2 ¾ cups
Ground Cinnamon	1 tsp
Ground Ginger	1 tsp
Ground Cloves	¼ tsp
Baking Soda	¼ tsp

METHOD

1. Cream butter and brown sugar 3 minutes until light.
2. Scrape down and add in molasses and water, mix until fully incorporated.
3. Sift together dry ingredients and add to creamed mixture. Mix until dough comes together.
4. Chill in fridge until cool but not rock hard, and roll as desired.
5. Bake 350–375F depending on how hot your home oven is, or 325F in a convection oven. (around 12minutes; you are looking for browning at edges, and firm to the touch. Larger, thicker pieces will take longer. Non convection ovens also take longer).

Note: Pack the dough in plastic bags and flatten it for easy storage. If you don't use it all in a day, take it out of the refrigerator about an hour or so before you need it.

This dough can be frozen. It is a pretty dry dough, so try to minimize your scrap (left over from rolling). I have sometimes kneaded in a tiny amount of water when the scrap seemed too dry. Don't use too much flour when rolling, or you will get some major alligating in your dough (cracked appearance).