

CLASSIC ★ DELICIOUS
Gingerbread Cookies

makes 2 dozen cookies

YOU'LL NEED:

2/3 cup butter, softened
1 large egg
1 teaspoon vanilla extract
2/3 cup molasses
1 jar of cookie mix



TO MAKE:

Using an electric mixer, combine the butter, egg, molasses, and vanilla. Add in the jar of cookie mix and mix on low until combined. The dough will be quite thick. Divide the dough in half, and wrap each half in plastic wrap and form into a disc. Chill for at least 2 hours. After chill time, preheat oven to 350°F. Line a baking sheet with parchment or a silicone baking mat. Remove one disc of dough from the fridge and let warm on the counter for 10 minutes, then unwrap, and roll on a floured surface until 1/4-inch thick. Cut out cookies using cookie cutters, and place 1-inch apart on the prepared baking sheet. Gather scraps, reroll, and cut more cookies. Bake for 7-10 minutes depending on the size of the cookie. Let cool for 5 minutes on the baking sheet, then transfer to a baking rack to cool completely before decorating.

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