

Gingerbread Christmas Cookies

INGREDIENTS

- 1 cup butter, softened
- 1 cup PurDate sugar
- 1 large egg
- 1 cup molasses or date syrup
- 1 Tbsp apple cider vinegar
- 2 tsp vanilla extract
- 4 1/2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp ground ginger
- 1 Tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- 1/4 tsp ground nutmeg

INSTRUCTIONS

1. Cream the butter and sugar. Add the egg, molasses or date syrup to make a nice caramel flavor, vinegar, and vanilla and beat with a mixer on a low speed.
2. In another bowl combine all dry ingredients. Add the dry ingredients to the wet and beat on low speed until a dough forms, being careful not to over-mix.
3. Place dough in the refrigerator for at least 3 hours, or overnight.
4. When ready to bake, preheat the oven to 350 degrees. Flour your surface and roll the dough into a 1/4 inch thickness. Cut out cookies and bake on a sheet for 8-10 minutes. Bake the same size of cookies together.
5. Frost with your favorite icing, or check out our frosting recipe for a healthier option.

These cookies pair well with our homemade hot cocoa!