

K R I S T E N M A R A



Kristen's Favorite Gingerbread Cookies

1 1/2 c. butter, softened
1 c. dark corn syrup
2 c. sugar

1 tbsp. plus 1 tsp. ginger
1 tbsp. plus 1 tsp. cinnamon
2 tsp. cloves
1 tsp. ground cardamom (optional)

1 c. heavy cream, whipped
9 c. flour
1 tbsp. baking soda
2 tsp. salt

Preheat oven to 400°.

Cream butter. Add syrup, sugar, and spices. Continue whipping until light and fluffy. Blend in whipped cream. Mix flour, baking soda, and salt. Gradually add the flour mixture to butter mixture and blend well.

Turn out on a lightly floured surface and work by hand until smooth. Roll on a lightly floured surface and cut with your favorite cookie cutters.

Bake on a lightly greased cookie sheet for 5 - 6 minutes.

Thicker dough (1/8") will bake to a softer cookie (our favorite!) and require a few more minutes of baking time; thinner dough will be crispier and require a shorter baking time.

Cool on rack. Makes 25 dozen.

Cover tightly to store. Keeps in refrigerator for 2+ weeks. The dough also freezes well.

Enjoy!

kristenmara.com

Soulful elegance (and a few recipes!) for every day.