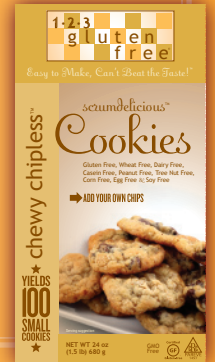


# gingerbread cookies



1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix  
2 tsp. ground cinnamon  
2 tsp. ground ginger  
½ tsp. ground cloves  
½ cup (1 stick) unsalted butter/margarine/shortening, softened  
¼ cup molasses  
1 large egg, room temperature

- ① Preheat oven to 350° F. Pour 1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix into bowl. Reserve ½ cup of Mix. To the remaining Mix, add cinnamon, ginger, and cloves and mix together.
- ② In the bowl of a stand mixer with a paddle attachment, beat the butter, ½ cup of reserved Mix and molasses on medium speed until light and fluffy, about 5 minutes.
- ③ Beat in the egg until thoroughly combined. Scrape the bowl with a rubber/silicone spatula.
- ④ With the mixer on low speed, slowly add the spiced Mix until blended. The dough will likely be very clumpy (and seem dry). Using your hands, make the dough into two balls.
- ⑤ Place a piece of plastic wrap on your counter. Place one ball on the plastic wrap. Put a second piece of plastic wrap on top and using a rolling pin, roll the dough out to approximately ⅛" thick. Peel off the top layer of plastic wrap and cut out the cookies with a cookie cutter. Carefully transfer the cutouts to a Silpat®-lined (or spray the cookie sheet with non-stick spray if you don't have a Silpat) cookie sheet. Space the cookies about 2" apart. Gather and re-roll the scraps.
- ⑥ Bake until the edges are golden brown, 10-12 minutes. Let cool on the cookie sheet 1 minute before transferring the cookies to a rack to cool.
- ⑦ Makes approximately 18–4" gingerbread people. Store the cookies in an airtight container for up to 4 days.

