

# Gingerbread Cookies

## Ingredients:

1 1/2 c. dark molasses  
1c. packed brown sugar  
2/3 c. cold water  
1/3 c. shortening  
7 c. all purpose flour  
2 tsp. baking soda  
1 tsp. salt  
1 tsp allspice  
2 tsp. ginger  
1 tsp. cloves  
1 tsp. cinnamon



## Instructions:

Mix molasses, brown sugar, water and shortening. Mix in remaining ingredients. Cover and refrigerate for at least 2 hours.

Heat oven to 350 degrees.

Roll dough 1/4 inch thick on floured board. Cut with floured gingerbread cutter.

Place about 2 inches apart on lightly greased cookie sheet. Bake until no indentation remains when touched, 10-12 minutes. Let cool.

Makes about 2 1/2 dozen.

Enjoy!