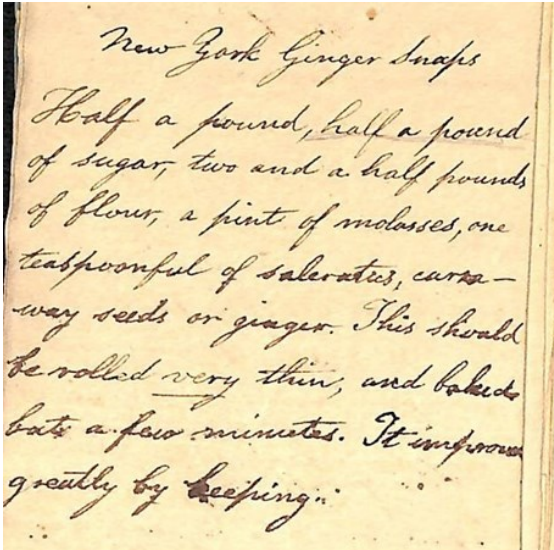




## Old-fashioned Gingerbread Cookies



New York Ginger Snaps recipe from Margareta Brown receipt book, around 1830

The Brown family liked gingerbread! Hand-written cookbooks kept by family members from 1810 to 1915 include over ten recipes for gingerbread cakes and cookies. Bakers at Frankfort's 3 Peas in a Pod adapted one of them for the modern kitchen.

### Ingredients

- 3 cups All-purpose Flour
- 1½ teaspoons Baking Powder
- ¾ teaspoon Baking Soda
- ¼ teaspoon Salt
- 1 tablespoon Ground Ginger
- 1¾ teaspoons Ground Cinnamon
- ¼ teaspoon Ground Cloves
- 6 tablespoons Unsalted Butter at room temperature
- ¾ cup Dark Brown Sugar
- 1 Large Egg
- ½ cup Molasses

### Instructions

1. In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
2. In a large bowl, beat butter, brown sugar, and egg on medium speed until well blended.
3. Add molasses and continue to mix until blended and smooth.
4. Gradually add the flour mixture to make a stiff dough.
5. Divide dough in half and wrap each half in plastic wrap and let rest at room temperature for 2 hours or up to 8 hours.
6. After dough has rested, preheat oven to 375 degrees. Prepare baking sheets by lining with parchment paper or coating with cooking spray.



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### Instructions continued

7. Place one portion of the dough on a lightly floured surface. Sprinkle a little flour over the dough and your rolling pin.
8. Roll the dough to a scant  $\frac{1}{4}$  inch thickness, using additional flour if needed to avoid sticking.
9. Cut out cookies with desired cutter(s). If you don't have cutters, you can use a juice glass or jar lid. Space cookies  $1\frac{1}{2}$  inches apart on baking sheet.
10. Bake 1 sheet at a time for 7-10 minutes. (The lower time will give you a softer cookie and the higher time will yield a crispier cookie.)
11. Remove cookies from oven and allow them to stand until they are firm enough to move to a wire rack to cool completely.

The Brown family recipes do not include decorations. But you can add a modern touch by decorating your cookies with Royal Icing or a powdered sugar glaze with a little lemon zest.

This recipe makes about 2 dozen 5-inch cookies or 3-dozen 3-inch cookies.

