

## Bea Stump's Ginger Cookies

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### Ingredients:

4 ½ c / 530 gr flour	1 c / 227 gr butter - room temperature
1 t salt	1 c / 215 gr golden sugar
1 t baking soda	1 c / 320 gr fancy molasses
1 t ground ginger	<i>(tip: spray your measuring cup with cooking spray to have the molasses slide out)</i>
1 t cinnamon	1 T apple cider vinegar
	1 egg - room temperature

### Directions:

In a medium bowl whisk together all the dry ingredients (first 5).

In another larger bowl, or a stand mixer, cream the butter.

Add the next 4 ingredients, one at a time, mixing each in thoroughly before adding the next, golden sugar, molasses, apple cider vinegar, and lastly, the egg.

Clean down the sides of the bowl, and make sure all is incorporated.

Add in the mixed dry ingredients, about a cup at a time, until the dough is smooth.

Depending on the size of the egg used, you may need to add in up to half a cup more of flour.

Mix until the dough is not wet, but is slightly sticky.

Cover the bowl, and put in the fridge (the actual recipe says to “put it outside somewhere cold”), and let rest for an hour.

Preheat the oven to 350° with two racks evenly spaced.

Using about one-third of the dough at a time, roll the dough out to ¼” thick on a well-floured surface, turning to keep it free, and dusting the top lightly, as well.

Cut with a 2 - 2½” round cutter, dusting the cutter as you work.

Arrange about 1” apart on parchment-lined or lightly greased baking sheets.

Bake for 12 minutes.

Let rest for about 10-15 minutes before transferring to a rack to completely cool.

Makes 5-6 dozen depending on the cutters used.