

A wonderful gingerbread cookie without having to roll and cut out! (unless you want to make them into the cute gingerbread man). These freeze very well. Thaw for one hour before serving.

Gingerbread Cookies

- 3/4 cup butter, at room temperature
- 3/4 cup firmly packed dark brown sugar
- 1/2 cup dark molasses
- 1 tbsp. fresh lemon juice
- 4 1/2 cups all-purpose flour
- 1 1/2 tsp. baking soda
- 1/2 tsp. ground cloves
- 1 tsp. ground cinnamon
- 2 1/2 tsp. ground gingers
- 1/4 tsp. cardamom
- 1/2 tsp. ground nutmeg
- 1 tsp. salt
- 3 tbsp. cold water

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Cream the butter and brown sugar together until fluffy. Add the molasses and lemon juice and beat again. Combine all dry ingredients in a separate bowl. Add the dry to the butter mixture and blend until crumbly. Add the cold water and mix until dough is formed. Knead a minute by hand so that the dough holds together. Wrap the dough in plastic wrap and refrigerate for 1 ½ hours.



Christmas is the perfect time of year to start a tradition that your children can keep. Gingerbread house and cookies are a great time to spread with your children laughing and enjoying the fresh baked cookies.

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

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Gingerbread House Cookie Gift



Roll the dough out to a ¼ inch thickness on a lightly floured surface. Cut the figurines out of the dough with a gingerbread man or women cookie cutter. Arrange the figures on a non-stick cookie sheet. Bake in a preheated 350 degree oven for 15 to 20 minutes, or until the edges of the cookies begin to turn brown.

We've taken a beautiful keepsake gingerbread house and filled it with a bouquet of stemmed jumbo cookies. The result is a delicious and memorable holiday gift. Your recipients will devour the cookies now, and treasure the gingerbread house as a decoration.

Price: \$ 36.00 - \$ 47.00

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