

Winter Gingerland Cookies

from the kitchen of JeanHasBeenShopping.com



1 cup shortening
1 cup sugar
1 cup molasses
1 egg
2 Tbs vinegar
4 1/4 to 5 cups flour

1 1/2 tsp baking soda
1/2 tsp salt
1 Tbs ginger
1 tsp cinnamon
1 tsp cloves
tubes of colored icing

In your largest bowl, cream together shortening and sugar. Add molasses, egg and vinegar; beat well with spoon until smooth (can use mixer).

In a separate bowl, sift together flour, soda, salt, ginger, cinnamon and cloves. Stir by small amounts into creamed mixture until it is doughy, not too tacky. Cover bowl of cookie dough with plastic wrap and a clean kitchen towel. Refrigerate for 3 hours.

After 3 hours, remove dough from fridge. You may want to let it set for a little while until the dough is pliable and not flaking. Then take a portion of the dough and roll it 1/4 inch thick (can be thicker or thinner, to your liking) on a lightly floured surface.

Cut with cookie cutters and place on cookie sheets. Once the cookies have been cut, take the extra dough, wad it up (say 2" round by 1 1/2" thick/tall), and place on cookie sheet too (these are the best!)

Bake at 350 degrees for 5 minutes. Cool slightly before removing to cooling racks. Repeat process with remaining cookie dough.

Decorate with store bought, colored icing from tubes.