



# GINGERBREAD COOKIES



3/4 cup packed dark brown organic sugar  
 1 stick organic butter, softened  
 2 large organic eggs  
 1/4 cup organic molasses  
 3 3/4 cups all-purpose organic flour (plus you'll need a little extra for dusting your work surface)

2 teaspoons ground organic ginger  
 1 1/2 teaspoons baking soda  
 1/2 teaspoon ground organic cinnamon  
 1/2 teaspoon organic nutmeg  
 1/2 teaspoon salt

1. Use an electric mixer on low and cream the sugar and butter together. I've also used a wooden spoon, which works fine if you don't have a mixer.
2. Add the eggs and molasses to the butter mixture and mix until combined.
3. In another bowl, sift the flour, ginger, baking soda, cinnamon, nutmeg and salt together.
4. Add your dry ingredients to the wet mixture and mix with a spatula.
5. Scrape the dough out of the bowl, wrap it in waxed paper (we don't use plastic wrap here). Place the dough in the refrigerator until it's nice and firm. This usually takes about 1 hour.
6. Take your dough out of the fridge, and allow it to sit at room temperature for about 15 minutes, until it's pliable enough for the kids.
7. Bake at 350 degrees for 10 minutes, until just beginning to brown at the edges. Transfer to wire racks to cool.

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# SUGAR COOKIES



3 cups all-purpose flour, measured then sifted  
 1 1/2 teaspoons baking powder  
 1 teaspoon fine sea salt

3 sticks unsalted butter, softened  
 1 1/2 cups granulated sugar + extra for rolling  
 2 large eggs  
 1 tablespoon pure vanilla extract

- 1) Preheat the oven to 375 degrees F. Line several baking sheets with parchment paper. Mix the flour, baking powder, and salt in a medium bowl.
- 2) Place the softened butter and sugar in the bowl of your electric mixer. Cream the butter and sugar together on high until light and fluffy, 3-5 minutes. (Don't skimp on the time here.) Then turn the mixer on low and add the eggs and vanilla extract. Scrape the bowl.
- 3) With the mixer running on low, slowly add the flour mixture. Scrape the bowl and beat again for 30 seconds.
- 4) Pour some extra sugar into a bowl to coat the cookies. Scoop the dough out and roll into 1-inch balls. The dough should be soft and delicate - don't over-handle. Shake each ball in the sugar bowl to coat, then place on the cookie sheets 2 inches apart. Use the bottom of a drinking glass to press down on each ball, until it's 1/3- to 1/2-inch thick.
- 5) Bake each sheet of sugar cookies for 9-11 minutes, until the edges are slightly golden and the centers are just barely set. Cool completely on the cookie sheets.

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