Classic Gingerbread Cookies

Ingredients

- 3 1/4 c flour
- 1 tbsp ground cinnamon
- 1 tbsp ground ginger
- 3/4 tsp baking soda
- 3/4 tsp ground cloves
- 1/2 tsp ground nutmeg
- 1/2 tsp allspice
- 1/2 tsp salt
- 3/4 cup butter, softened
- 1/2 cup brown sugar
- 1 egg
- 1/2 cup molasses
- 1 1/2 tsp vanilla

Steps

1. Mix butter with sugar until fluffy.
2. Add egg, molasses, vanilla and mix.
3. Add all dry stuff (flour and spices) and mix until just combined.
4. Chill dough for about an hour.
5. Preheat oven to 350 F.
6. Roll out dough on floured surface to 1/8 in, then use cookie cutters to make cookies.
7. Bake 8-10min.
8. Decorate once cool.