

# Gingerbread Stamped Cookies

Bake 350 degrees

Cook Time 12-14 min.

2 1/2 Doz.

## Ingredients

1 c. Butter Softened  
1 c. brown sugar  
1/3 c. corn syrup  
3 TBS. Full flavour molasses  
4 cups all-purpose flour  
1 egg  
1/2 tsp. ground cloves  
1/2 tsp. fresh ground nutmeg  
1 tsp. Cinnamon  
1/2 tsp. ginger  
1 tsp. vanilla

## Instructions

Prepare one 3 in. Cookie stamp and a 3 in. Round cookie cutter. Line a baking tray with parchment paper. In a large bowl/mixer, cream butter, brown sugar, till light and fluffy Add egg, corn syrup & molasses. Mix altogether. Sift flour & spices, add to creamed mixture blend well. Wrap dough in plastic and chill from 15min. to 2 hours. Cut dough into 4ths. Take 1/4 of dough and knead 2 min. Until smooth and pliable. Roll out dough onto a lightly dusted surface to about 1/4 inch thick. Dust cookie stamp with flour and press onto dough. Remove cookie stamp. Repeat the process of stamping. Dust cookie cutter and place over stamped design, cut and lift with a spatula onto a cookie sheet lined with parchment paper. Continue to roll out, stamp & cut remaining dough. Place filled cookie sheet into the refrigerator while you're continuing to roll out the rest of your dough. Cooling the stamped cookies helps to retain the stamp. Cool for up to 20 min. Bake in a 350-degree oven for 12-14 minutes. Cookies do not particularly show edges browning. Let rest on pan for 2 min. Transfer to a wire rack to cool completely.

Happy Stamping Kristen

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