

# Gingerbread Cookies

Yield: 45 min  
Total Time: 110 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-gingerbread-cookies-recipe>

## Ingredients:

- 2 3/4 cups all purpose flour spooned into measuring cup and leveled-off
- 2 teaspoons baking soda
- 1/4 teaspoon salt heaping
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/8 teaspoon freshly ground black pepper
- 12 tablespoons unsalted butter 1 1/2 sticks, softened
- 1/4 cup granulated sugar plus 2 Tbsp.
- 1/4 cup dark brown sugar plus 2 Tbsp. packed
- 1 large egg
- 6 tablespoons unsulphured molasses such as Grandma's Original
- royal icing or store-bought icing, for decorating

## Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 15 milligrams
4. Fat: 3.5 grams
5. Protein: 1 grams
6. SaturatedFat: 2 grams
7. Sodium: 75 milligrams
8. Sugar: 5 grams

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