

Classic Gingerbread Cookies

Yield: 36 min
Total Time: 278 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-classic-gingerbread-recipe>

Ingredients:

- 10 tablespoons unsalted butter room temperature
- 3/4 cup brown sugar packed
- 2/3 cup molasses
- 1 egg
- 2 teaspoons vanilla extract for icing
- 3 1/3 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt kosher, for icing
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1 pinch nutmeg
- 1 cup powdered sugar sifted
- 1 tablespoon warm water plus more if needed
- 1/4 teaspoon vanilla extract for icing
- 1 pinch sea salt kosher, for icing
- candies for decorating, optional

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 15 milligrams
4. Fat: 4 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 2 grams
8. Sodium: 85 milligrams
9. Sugar: 11 grams

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