

Christmas Gingerbread Cookies



Submitted by Camilla Parlin Smith

This recipe was in the family of my Grandmother, Corabel Tar Boyd.

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Tags : Dessert Medium

Serves 12
Prep Time 30
Total Time 3

NUTRITIONAL FACTS

Amount per Serving (12 total)

Calories Love them

Fat

Carbohydrate

Protein

INGREDIENTS

Ingredients

1 heaping Cup shortening

½ Cup brown sugar

½ tsp. baking soda

1 C. molasses

4 egg yolks or 2 eggs

3 T vinegar

½ tsp. baking soda

3 T hot water

4 ½ Cups flour

1 tsp. cinnamon, cloves, and salt.

1 ½ tsp. ginger

INSTRUCTIONS

Step 1 :

Cream shortening with brown sugar.

Step 2 :

Put first baking soda into molasses; beat until light. Turn into first mixture.

Step 3 :

Add eggs. Beat.

Step 4 :

Put in same cup vinegar, hot water and second baking soda. Add. Beat

Step 5 :

Mix dry ingredients. Add to mixture. Beat.

Step 6 :

Chill. If I leave the dough in the refrigerator overnight, the dough is really stiff, but can still be rolled.

Step 7 :

Roll and cut.

Step 8 :

Bake 350 degrees for 8-10 minutes

Step 9 :

NOTE: You can cut everything in half and make a 1/2 recipe.