



GINGERBREAD COOKIES

TIME: 25 MIN
YIELDS: 24 COOKIES

YOU WILL NEED



1 CUP
butter



2/3 CUP
brown sugar



2 TBSP
milk



6 TBSP
molasses



2 TSP
vanilla extract



2 2/3 CUPS
flour



1 1/2 TSP
baking powder



2 1/2 TSP
ground ginger



1 1/2 TSP
cinnamon



1/2 TSP
salt

TOOLS



oven



oven mitts



spoon



rolling pin



2 bowls



parchment
paper

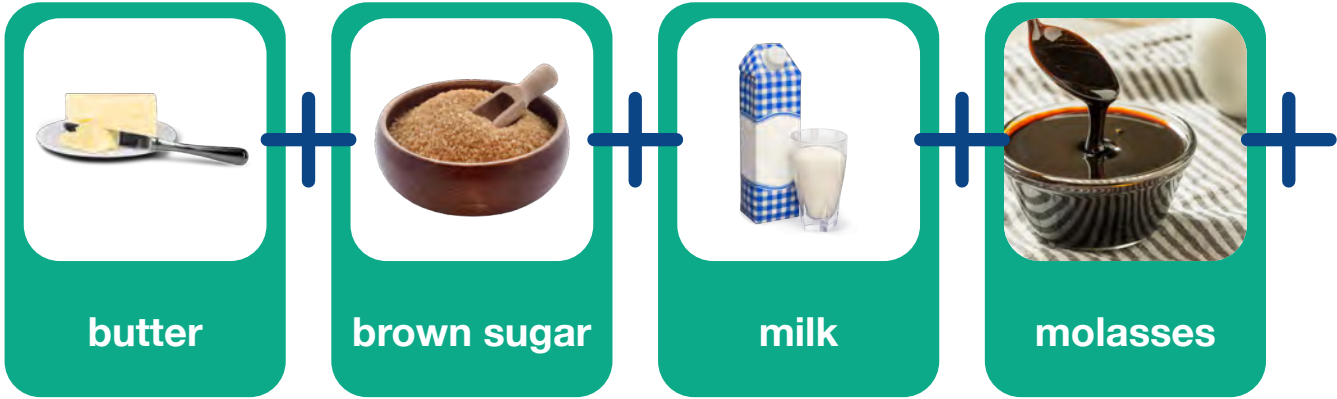


baking pan

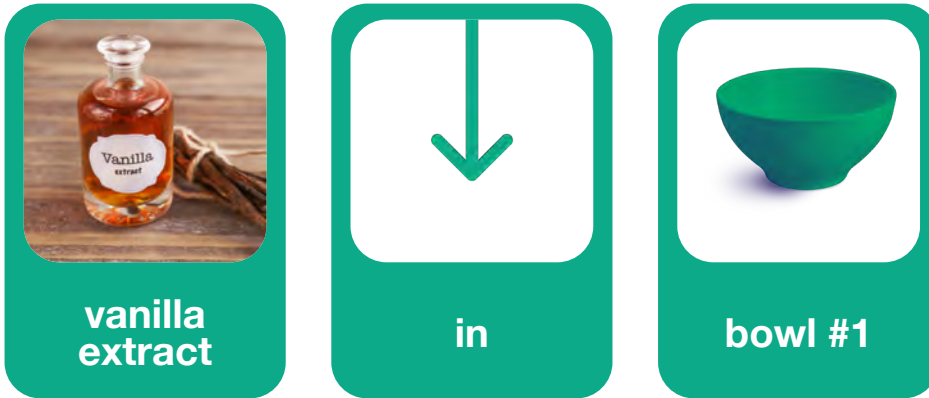


cookie
cutter

STEPS



1



2



STEPS

flour + baking powder + ginger + cinnamon +

3

salt in bowl #2

4

mix bowl #2

5

bowl #2 in bowl #1

STEPS

6



mix bowl #1

7



wash hands

8



place



dough



between



parchment
papers

9



roll to flatten



dough



with rolling
pin

STEPS

10



cut



dough



with cookie
cutter

11



sprinkle



brown sugar



on



cookies

12



parchment
paper



on



baking pan

13



cookies



on



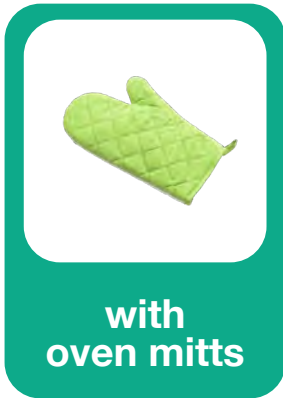
baking pan

STEPS

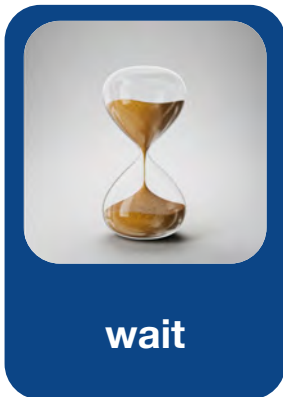
14



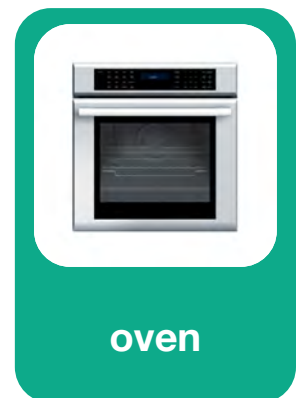
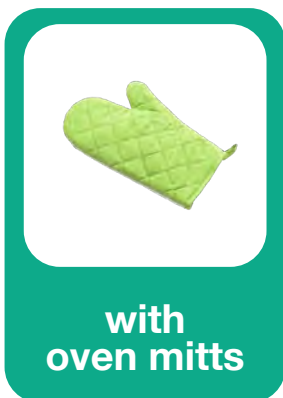
15



16



17




STEPS


18



let cool




cookies



5 min

19



time to eat!