Grocery List

- ☐ molasses
- ☐ eggs
- ☐ sugar
- ☐ baking soda
- ☐ flour
- ☐ ginger
- ☐ cinnamon
- ☐ ground cloves
- ☐ unsalted butter
- ☐ heavy cream
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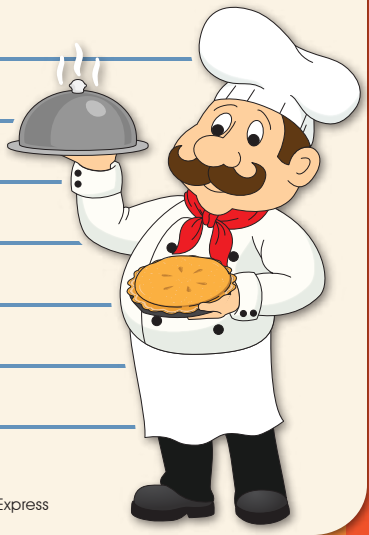

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Grandma Anna's Gingerbread Cookies

Ingredients:

1 cup molasses
2 eggs
1 1/3 cups sugar
1/2 T. baking soda
4 1/2 cups flour
1 tsp. ginger
1 tsp. cinnamon
1 tsp. ground cloves
1 1/4 cups unsalted butter
1 1/4 cups heavy cream

Note:
This recipe needs to refrigerate overnight, so plan accordingly. The recipe calls for sugar, butter, and cream, so serve in small portions as a holiday treat.

Mix molasses, sugar, spices, and butter to a smooth dough. Stir in the cream and eggs. In a separate bowl, mix the baking soda with the flour. Gradually add the flour mix to the wet mix. Add extra flour, if needed, to make a soft dough. (Do not add too much flour.) Provide plenty of opportunities for children to be involved in the baking process. Measuring, pouring, stirring, and spreading frosting with a child-safe knife all provide great small motor practice and promote self-help skills! Refrigerate overnight.

Roll out the dough and cut it into gingerbread shapes. (Roll thick for soft cookies and thin for crisp cookies. Remind children not to taste the raw dough.) Bake at 350°F for 10 minutes or until very lightly browned. Cool slightly before removing from the cookie sheet. Decorate with icing and candies as desired.

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