

Love the smell of these gingerbread snaps.

Ingredients

1/2 c Flour
1 1/4 t baking soda
1/2 t ground allspice
1 t ground cinnamon
1 1/2 t ground ginger
7 T butter, softened
1/3 c packed brown sugar
1/3 c molasses

Instructions

Preheat oven to 350 degrees F. Sift together flour, baking soda, spices and salt into a medium bowl. Combine the butter, brown sugar and molasses in a large bowl with a wooden spoon. Add the flour mixture and stir until incorporated. Form the dough into a flat rectangle and wrap in plastic. Refrigerate for 30 minutes. Line a baking sheet with parchment paper. Cut dough in half so it is easier to roll. On a lightly floured surface, roll it out 1/4-inch thick. Using a 2 or 3-inch cookie cutter, cut out as many cookies as you can. Place them on a parchment-lined baking sheet and repeat with the remaining dough. Bake them until crisp and golden brown, about 8 to 10 minutes. Let cool