

SANTA'S GINGERBREAD COOKIES

- 6 cups of all-purpose flour
- 1 cup of brown sugar, packed
- 1 cup of unsalted butter (2 sticks)
- 1 cup molasses
- 2 eggs
- 4 tsp cinnamon
- 4 tsp ground ginger
- 1 ½ tsp kosher salt
- 1 tsp baking soda
- ½ tsp baking powder
- Royal icing
- Christmas cookie cutters
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In a medium-sized bowl, combine the flour, baking powder, and baking soda. In your Bosch stand mixer with the [cookie paddle attachment](#), add the sugar and butter, creaming them together. Once combined, add in the salt, spices, eggs, then the molasses. Set your stand mixer to low and slowly add the flour mixture to your wet ingredients.

Once the dough forms, divide it into 3 parts wrapped in food-safe plastic and place in the fridge for about 1 hour. Right before you remove the dough, preheat the oven to 350 degrees. With the chilled dough rolled to ¼ inch thickness, cut out shapes, place on greased baking sheets, then place in the fridge for 10 minutes. Once the cookies are firm, bake them for 11-13 minutes. Decorate the gingerbread cookies with royal icing.