



Gingerbread

BY KRISSY HEEG

You will need:

- 5 1/2 - 6 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 teaspoons powdered ginger
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves
- 1 cup solid vegetable shortening
- 1 cup granulated sugar
- 1 1/4 cups molasses
- 2 eggs (beaten)

FOR YOUR DAILY DOSE OF RECIPES, PLEASE VISIT
WWW.KRISSYHEEG.COM



Gingerbread

BY KRISSY HEEG

Step 1

Preheat oven to 375°F. Thoroughly mix flour, baking soda, salt and spices. Melt shortening in large saucepan. Cool slightly. Add sugar, molasses and eggs to saucepan; mix well. Add 4 cups dry ingredients and mix well.

Step 2

Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make firm dough.

Step 3

On floured surface, roll out 1/8 to 1/4 in. thick for cut-out cookies. Bake on ungreased cookie sheet, small and medium-sized cookies for 6-10 minutes, large cookies for 10-15 minutes.

FOR YOUR DAILY DOSE OF RECIPES, PLEASE VISIT
WWW.KRISSYHEEG.COM