

Homemade Gingerbread Cookies

Classic homemade gingerbread cookies with warm spices. Perfect for Christmas baking with step-by-step instructions and decorating tips.

15 min

PREP

10 min

COOK

25 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Homemade Gingerbread Cookies

Ingredients

- 3 cup flour
- 0.5 tsp salt
- 1 tbsp ginger powder
- 4 tsp cinnamon
- 6 tbsp butter
- 0.75 cup brown sugar
- 1 egg
- 0.5 cup molasses
- 2 tsp vanillin

Instructions

- 1 Make the dough**

Whisk together 3 cups all-purpose flour, 2 teaspoons ground ginger, 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 teaspoon cloves, 1/2 teaspoon baking soda, and 1/2 teaspoon salt in a large bowl.
- 2** Beat 1/2 cup softened butter and 3/4 cup brown sugar in another large bowl with an electric mixer until light and fluffy, about 3-4 minutes.
- 3** Beat in 1/2 cup molasses, 1 large egg, and 2 teaspoons vanilla extract until well combined.
- 4** Add the flour mixture to the butter mixture and mix on low speed until just combined and no dry flour remains.
- 5 Chill the dough**

Divide dough in half, wrap each portion tightly in plastic wrap, and refrigerate for at least 2 hours or overnight until firm.
- 6 Prepare for baking**

Preheat oven to 350°F (175°C). Line baking sheets with parchment paper.
- 7 Roll and cut cookies**

Roll one portion of chilled dough on a floured surface to 1/4-inch thickness. Cut with cookie cutters and place on prepared baking sheets, spacing 2 inches apart.
- 8** Refrigerate cut cookies on baking sheets for 15 minutes to prevent spreading during baking.

9 **Bake the cookies**

Bake for 8-10 minutes until edges are set and lightly golden but centers still look slightly soft.

10 Cool cookies on baking sheet for 5 minutes, then transfer to a wire rack to cool completely, about 30 minutes, before decorating.

Tips

Bring all ingredients to room temperature before mixing for the smoothest dough consistency and even blending.

Chill the dough for at least 2 hours or overnight before rolling - this prevents spreading and makes cutting much easier.

Use parchment paper both under and over the dough when rolling to prevent sticking without adding extra flour.

Don't overbake - cookies should look slightly underdone when you remove them from the oven as they continue cooking on the hot pan.

For crisp edges with soft centers, bake at 350°F for 8-10 minutes depending on cookie size.

Cool cookies completely on the baking sheet for 5 minutes before transferring to prevent breaking.

Test your oven temperature with a thermometer - many ovens run hot or cold, affecting baking results.

Store baked cookies in airtight containers with parchment between layers to maintain texture and prevent sticking.