

# Perfect Gingerbread



## INGREDIENTS

- 1 cup butter (softened)
- 1 cup light brown sugar
- 1 large egg
- 1 cup molasses (NOT blackstrap)
- 1 tablespoon apple cider vinegar  
OR white wine vinegar
- 2 teaspoons vanilla extract

### Dry Ingredients:

- 5 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 heaping tablespoons  
Gingerbread spice mix

## INSTRUCTIONS

1. Beat butter & sugar until creamy, add egg, molasses, vinegar and vanilla and beat until combined.
2. Combine dry ingredients in separate bowl, then mix into butter mixture on low speed until combined into a soft dough. Cover and refrigerate 4 hours.
3. Heat oven to 350°F. Divide dough in 2 and roll 1/4 inch thick. Cut out cookies.
4. Bake 8-12mins (depending on cookie size). Cool on the baking sheet for 5 mins, then remove to a rack to cool completely.