

Organic Gingerbread Cookies

6 cups organic all purpose flour
1T baking powder
1T ground ginger
1t ground nutmeg
1t ground cloves
1t ground cinnamon
1 cup organic butter(room temperature)
1 cup molasses
1 cup packed brown sugar
½ cup water
1 organic egg
1t vanilla extract

1. Sift together the flour, baking powder, ginger, nutmeg, cloves, and cinnamon; set aside.
2. In a medium bowl, mix together the butter, molasses, brown sugar, water, egg, and vanilla until smooth. Gradually stir in the dry ingredients, until they are completely absorbed. Divide dough into 3 pieces, roll down to 1 ½ inch thickness, wrap in plastic wrap, and refrigerate for at least 3 hours.
3. Preheat oven to 350 degrees. On a lightly floured surface, roll the dough out to ¼ inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto an ungreased cookie sheet.
4. Bake for 10 to 12 minutes in the preheated oven. When the cookies are done, they will look dry, but still be soft to the touch. Remove from the baking sheet to cool on wire racks. When cool, the cookies can be frosted with the icing of your choice.