

Gingerbread Cookies

ΖΥΓΕΉ Professor cShea

ΚΑΤΑΡΤΙΣΤΗΣ 36-48 ΗΡΑΚΛΕΙΑ 375

ΖΥΓΕΉ

- 1/2 cup shortening
- 2 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg
- 1 tablespoon vinegar
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground

1. In mixing bowl for 30 seconds
2. Add half the flour and all the rest of the ingredients beat until thoroughly combined
3. Add the rest of the flour
4. Cover and chill for
5. On lightly floured surface time, to gingerbread people cookies thicker -