**Gingerbread Cookies That Won’t Spread**

*This gingerbread recipe makes tasty cookies that hold their shape, perfect for holiday decorating!*

* **Author:** by Mary
* **Prep Time:** 10 mins
* **Cook Time:** 9 mins
* **Total Time:** 19 minutes
* **Yield:** 24

ingredients

* 3 cups all-purpose flour
* 1/2 tsp salt
* 1 Tbsp ground ginger
* 2 tsp ground cinnamon
* 1/4 tsp ground cloves
* 6 Tbsp unsalted butter, room temperature
* 3/4 cup dark brown sugar
* 1 large egg
* 1/2 cup molasses (unsulphured is best, DO NOT use blackstrap)
* 2 tsp vanilla
* 1 tsp finely grated lemon zest (optional)
* 1-3 tsp milk ONLY IF NEEDED\*

instructions

1. Preheat the oven to 375 F.
2. Whisk the flour, salt, and spices together in a bowl. Set aside.
3. In the bowl of a stand mixer, cream the butter and sugar until they’ve just come together (we don’t want them too light and fluffy).
4. Add the egg, and mix until incorporated.
5. Add the molasses, vanilla, and lemon zest (if using). Mix until incorporated.
6. Slowly mix in the flour mixture until your dough forms. If your dough is remarkably dry (this can happen depending on how you measure your flour), add 1 tsp of milk at a time until it comes together but *is not wet/sticky*.
7. Roll out on a lightly floured surface to 1/4″ thickness. Bake on a parchment lined baking sheet for 8-9 minutes.
8. If you’re not immediately making the cookies, wrap the dough in plastic wrap and refrigerate (or freeze) until you are ready to use it. Before using, bring to room temperature.

notes

\*Depending on how you measure flour, the amount that ends up in your recipe could greatly differ from mine. I whisk my flour, then gently scoop and level. If you end up with a really dry mixture at the end, I’d guess you have more flour than I do — just add TINY amounts of milk until it comes together, being careful not to over-do it.

**Find it online**: <https://thekitchenpaper.com/gingerbread-cookies-wont-spread/>