



JAIMA'S
FAVORITE-SINCE-PRE-K

GRANDMA'S gingerbread

"This recipe is not from my grandma (though I'm sure she's someone's!). My preschool teacher gave my twin sister and I this recipe and my mom baked them for us ever since. I remember using a fish cookie cutter to make myself a gingerbread fish, covered in all colors of icing."

— Jaima, Project Management Team

YIELD: ~20 servings

INGREDIENTS

- 5 cups flour
- 2½ tsp baking soda
- ½ tsp ginger
- ½ salt
- ½ tsp cinnamon (I use more)
- 1 cup brown sugar
- 1 cup molasses
- ¾ cup melted shortening
- ¾ cup warm water

MATERIALS

- Cookie cutters
- Rolling pin (or a large bottle!)

INSTRUCTIONS

1. Mix in a bowl and set aside the flour, baking soda, ginger, salt, and cinnamon.
2. Put the sugar in a large bowl, then slowly stir in the molasses, then the melted shortening, and finally the water. Stir well.
3. Slowly add in the flour mix to the liquid mix, stirring to avoid any lumps. Beat well once all added.
4. Refrigerate for several hours (you can bake it right away, but the cookies might not be as fluffy).
5. Roll out dough on floured surface about ¼ inch thick and cut into desired shapes.
6. Lay cookies out on a greased cookie pan.
7. Bake at 350°F for about 8 minutes. If your oven is gas or extra hot, bake at 330°F instead.

TIPS AND TRICKS

I always add extra cinnamon and I decorate the gingerbread with M&Ms before baking them (gingerbread and chocolate goes so well together!).