

# Gingerbread

## Ingredients

- 1½ c. brown sugar (369 g. / 13 oz.)
- 2½ c. granulated sugar (638 g. / 22.5 oz.)
- 1¼ c. vegetable shortening (319 g. / 11.25 oz.)
- 1 tbs. baking soda (14 g. / .5 oz.)
- 1 tbs. kosher salt (14 g. / .5 oz.)
- 4 tbs. molasses (78 g. / 2.75 oz.)
- 6 large eggs (319 g. / 11.25 oz.)
- 5 c. cake flour (preferred) or all-purpose flour (1,170 g. / 41.25 oz.)
- 1 tbs. cinnamon (14 g. / .5 oz.)
- 2 tbs. ginger (28 g. / 1 oz.)

## Directions

In a mixing bowl, cream together the sugars, shortening, baking soda, salt, and molasses. Add eggs in three stages until well incorporated, scraping down the bowl after each addition.

Add flour and spices and mix well, again scraping down the bowl as you go. Remove dough and wrap well in plastic wrap before chilling for a minimum of four hours.

Roll dough out to about a quarter inch and cut out desired shapes. Place larger pieces on one cookie sheet and smaller pieces on another.

Bake smaller pieces at 350 °F for about 8 minutes and larger ones for up to 12 minutes, checking frequently to avoid burning.