GINGERBREAD COOKIES

Origin: Chef Brett

Ingredient:	Quantity	
	Full Batch	Half Batch
AP Flour	5 cups	2.5 cups
Ground Ginger	4 tsp	2 tsp
Ground Cinnamon	1 Tbl	2 tsp
Ground Nutmeg	1 tsp	1/2 tsp
Ground Cloves	1/2 tsp	1/4 tsp
Kosher Salt	1 tsp	1/2 tsp
Baking Soda	1/2 tsp	1/4 tsp
Unsalted Butter, softened	2 sticks	1 stick
Brown Sugar, firmly packed	2/3 cup	1/3 cup
Large Eggs	2	1
Molasses	2/3 cups	1/3 cup
Yield:	**96 small cookies**	**48 small cookies**

Method:

1. In a large bowl, combine the flour, spices, salt and baking soda; stir well to mix.
2. In the bowl of a standing electric mixer fitted with the paddle attachment, beat together the butter and brown sugar on medium speed until well mixed, about 1 minutes. Beat in the eggs, one at a time, beating smooth after each addition. Scrape down the bowl and beater.
3. Lower the speed and beat in about half the flour mixture. Beat in all the molasses, then scrape the bowl and beater. Add the remaining flour mixture, about a cup at a time, and beat after each addition until it has all been absorbed.
4. Remove the bowl from the mixer and give the dough a final mixing with a large rubber spatula. Scrape half the dough on to a large piece of plastic wrap and press it to about a 1/2 inch thickness. Wrap dough securely and repeat with the remaining dough. Chill the dough for at least 2 hours and for up to 3 days.
5. When you are ready to bake the cookies, set racks in the upper and lower thirds of the oven and preheat to 325F convection.
6. Roll cookies and bake for 12 to 15 minutes.

Chef's Note: You can shape the dough into logs, chill and cut into slices and bake cookies.

Shelf Life: 5 Days