



Gingerbread Cookies

Using the wooden molds to create an impression is so old world. I like to use gold dust to bring out the impressions.

2 baking sheets lined with parchment paper
Preheat oven to 350°F

3-1/2 cups	all-purpose flour	1/2 tsp	sea salt
1/2 cup	granulated sugar	3/8 tsp	baking soda
2 tsp	ground ginger	1/2 cup	canola oil
1-1/2 tsp	ground cinnamon	1/2 cup	dark corn syrup
1/2 tsp	ground cloves	1/2 cup	molasses
1/2 tsp	ground nutmeg	2 tbsp	water

1. In a large bowl, whisk flour, sugar, ginger, cinnamon, cloves, nutmeg, salt and soda. Set aside.
2. In a large bowl, combine oil, corn syrup and molasses. Add flour mixture and blend until it holds together. Add water if necessary to bind the dough together.
3. Knead dough into a solid mass, place in a large plastic bag. Let the dough rest for one hours to overnight.
4. Roll dough out on a lightly floured surface. Brush mold with flour before each pressing. Cut and place the cookies on the prepared parchment lined baking sheets. Let cookies dry on the counter for 8 to 24 hours.
5. Bake in preheated oven at 350°F for 12-15 minutes, or until firm.