

## GINGERBREAD COOKIES AND FROSTING INGREDIENTS

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### Cookies

3 cups/725 mL sifted all-purpose flour  
1/2 tsp/2.5 mL baking soda  
1/4 tsp/1.2 mL baking powder  
1/2 cup/125 mL (1 stick) unsalted butter, softened  
1/2 cup/125 mL dark brown sugar, packed  
2 tbsp/30 mL [Watkins Organic Ground Ginger](#)  
3 tbsp + 1 tsp/55 mL [Watkins Organic Ground Cinnamon](#)  
1 tsp/5 mL [Watkins Organic Ground Nutmeg](#)  
1-1/2 tsp/7.5 mL [Watkins Organic Ground Cloves](#)  
1/2 tsp/2.5 mL [Watkins Organic Ground Black Pepper](#)  
3/4 tsp/4 mL salt  
1 large egg  
1/2 cup/125 mL unsulfured molasses

### Frosting

4 cups/1 liter powdered sugar  
1/2 cup/125 mL butter or margarine, softened  
3 to 4 tbsp/45 to 60 mL milk  
1 to 2 tsp/ 5 to 10 mL [Watkins All Natural Original Gourmet Baking Vanilla® Extract](#)

Directions Cookies: In a large bowl, sift together flour, baking soda and baking powder; set aside. With an electric mixer fitted with paddle attachment, cream butter and sugar until fluffy. Mix in spices and salt, then egg and molasses. Add flour mixture; combine on low speed. Wrap dough in plastic; chill for at least 1 hour. Heat oven to 350°F/180°C. On a floured work surface, roll dough 1/8 inch/3 mm thick. Cut into desired shapes. Transfer to ungreased baking sheets. Bake until crisp but not darkened, about 8 to 10 minutes. Let cookies cool on wire rack, then decorate as desired. Makes about 3 dozen.

**Directions for Frosting:** Combine all ingredients; beat until smooth.  
Decorate with icing, [Watkins Artificial Dye-Free Decorating Sugars and Sprinkles](#)