

Gingerbread Gingersnap Cookies



Dough:

1 stick butter, softened
¼ c. molasses
¾ c. brown sugar, packed
1 egg
2 c. flour
1 ½ t. baking soda
¼ t. salt
1 t. ginger

1 t. cinnamon

¼ t. cloves

Maple Frosting:

½ c. (1 stick) butter, unsalted, softened
¼ t. vanilla
¼ maple extract
1 ½ c. powdered sugar

First, whisk 3 T. water with the brown sugar to make it the consistency of molasses.

Beat butter, sugar, and molasses with whisk. Beat in egg. Blend dry ingredients together, then mix into butter mixture. Divide in half and wrap in plastic wrap. Chill in refrigerator 2 hours so it is easy to handle.

Heat oven to 350°. Roll out half the dough ¼" thick on lightly floured board. Chill remaining dough until ready to use. Cut with cookie cutter and place on baking sheet (use parchment paper for easy clean-up and preventing sticking to pan). These cookies expand about an inch, so allow space between them. (Or you can roll the dough into balls and flatten them slightly with a glass dipped in sugar.)

Bake about 8 minutes. Transfer to cooling racks shortly after removing from oven (they start to stick as they cool, if not using parchment).

Blend Maple Frosting ingredients together using mixer. Frost, and enjoy!