



FINCH + FENNEL

Spiced Holiday Gingerbread Cookies

INGREDIENTS:

- 2 tsp F+F Spiced Holiday Seasoning Blend
- 3 c All-Purpose Flour
- 1 Tbsp Baking Soda
- ½ tsp Salt
- 2 tsp Cinnamon
- 1 ¼ c Unsalted Butter, softened
- 1 ½ c Granulated Sugar
- 2 Eggs
- 2 tsp Fresh Ginger, grated
- 1 Tbsp Vanilla Extract
- ½ c Molasses

CINNAMON SUGAR FOR ROLLING:

- ½ tsp Cinnamon
- ½ c Sugar (for rolling)
- ¼ tsp F+F Spiced Holiday Seasoning Blend



DIRECTIONS:

1. Preheat oven to 375°F & line a baking sheet with parchment paper or use a nonstick baking tray.
2. In a large bowl, combine F+F Spiced Holiday Seasoning Blend, flour, baking soda, salt & cinnamon.
3. In a separate bowl, use a mixer to cream together the softened butter and sugar until fluffy & white.
4. Add in one egg at a time and mix completely after each egg.
5. Then add the grated ginger, vanilla extract & molasses. Mix well.
6. Slowly add in the dry ingredients to the mixing bowl, in batches, making sure to fully combine after each addition.
7. Combine the cinnamon sugar ingredients in a small bowl.
8. Using a cookie scoop, scoop dough and form into balls, rolling each in the spiced cinnamon sugar, & arrange them on the baking tray.
9. Bake for 12-15 minutes, until fluffy & slightly browned. Remove from oven and allow to cool before serving.

Enjoy!

