

Joyce's Fairy-Dusted Gingerbread Cookies

By Christine Howell

½ cup Shortening (softened butter or margarine)

½ cup Unsulfured molasses (Grandma's brand)

½ cup White sugar

Cream together the first three ingredients in large mixer and then add egg.

1 egg

½ cup Pumpkin puree

1 cup Powdered sugar

2 ¼ cup Sifted flour (unbleached)

½ tsp. Salt

½ tsp. Baking soda

1 tsp. Baking powder

1 tsp. Ginger

1 ½ tsp. Cinnamon

½ tsp. Nutmeg

Mix together all dry ingredients and add to the wet ingredients above except the powdered sugar. I use a stand mixer starting with wet ingredients and then add dry ingredients. Mix until dough forms a ball – and does not adhere to mixing bowl. Wrap dough in a sheet of wax paper.

Directions:

Chill dough (wrapped in wax paper) for 2 hours.

Note: Dough can be stored (wrapped in wax paper) in refrigerator for up to two days.

Roll the dough to 1/3 inch thick* on floured counter. Cut cookies and place on ungreased baking sheets.

Bake at 350 degrees for 10-12 minutes; check at 10 minutes by noting if cookie slightly springs back when touched. *Key to making thick cookies is dough thickness; makes fewer cookies but they are yummiier. Dust with powdered sugar using a pattern.

Recipe makes 1 ½ dozen cookies using large cutters; 4 dozen using small cutters.