

Gingerbread Cutout Cookies

1 cup dark molasses

$\frac{3}{4}$ cup brown sugar

$\frac{3}{4}$ cup organic sugar

4 generous tsps ginger for good flavor

2 generous tsps cinnamon

2 generous tsps cloves

$\frac{3}{4}$ Tbsp baking soda

1 cup butter

2 eggs

5 $\frac{1}{2}$ cups flour

Combine molasses, sugars, and spices in a sauce pan with 4 Tbsp butter

Heat until sugars have dissolved. Add baking soda. The mixture will bubble up very quickly so remove immediately from heat before it bubbles all over your stove top :) Allow the mixture to cool and then add the eggs and stir in flour a little at a time. Roll out into $\frac{1}{4}$ inch thickness. I like them a bit thick and bake for 15 minutes at 325*.