

Ferraro's Cucina Gingerbread Cookies

Ingredients

- 4 c. all-purpose flour*
- 1 1/2 tsp. ground cinnamon*
- 1 tsp. ground cloves*
- 1 tsp. ground nutmeg*
- 1/2 tsp. ground allspice*
- 1/2 tsp. salt*
- 1/4 tsp. Freshly ground black pepper*
- 1 c. unsulfured molasses*
- 2 tbsp. light rum*
- 2 tbsp. grated and peeled fresh ginger*
- 2 tsp. baking soda*
- 3/4 c. trans-fat free vegetable shortening*
- 3/4 c. sugar*
- 1 large egg*

Preparation

- In large bowl, combine flour, cinnamon, cloves, nutmeg, allspice, salt, and pepper. In small bowl, combine molasses, rum, ginger, and baking soda.
- In another large bowl, with mixer on medium speed, beat shortening until softened. Add sugar and beat until fluffy. Beat in egg until well combined. Reduce speed to low. Alternately add flour mixture and molasses mixture; beat just until blended, occasionally scraping bowl with rubber spatula.
- Divide dough into 3 equal pieces. Flatten each piece into a disk; wrap each in plastic wrap. Refrigerate dough 4 hours or overnight, until firm enough to roll.
- Preheat oven to 325 degrees F. On lightly floured surface with floured rolling pin, roll 1 disk of dough 1/8 inch thick. With floured 3- to 4-inch holiday-shaped cookie cutters, cut out as many cookies as possible; wrap and refrigerate trimmings. Place cookies, 1 inch apart, on ungreased large cookie sheet.
- Bake cookies 12 to 14 minutes or until edges begin to brown. Transfer cookies to wire rack to cool completely.

