

Kissed Gingerbread Cookies

Ingredients

- 3 cups flour
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon freshly grated nutmeg
- 1/4 teaspoon salt
- 3/4 cup (1½ sticks) butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup molasses (I used dark, black strap)
- 1 egg
- 1 teaspoon vanilla
- 1/4 cup granulated sugar or shimmery sugar crystals
- White and milk chocolate swirled kiss-shaped candies (we used Hershey's Hugs and Candy Cane Kisses)



Instructions

Day 1

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside.
2. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy.
3. Add molasses, egg and vanilla; mix well.
4. Gradually beat in flour mixture on low speed until well mixed.
5. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

Day 2

6. Preheat oven to 350°F.
7. Shape dough into 1-inch balls.
8. Roll in granulated sugar to coat. Place 2 inches apart on ungreased baking sheets.
9. Bake 8 to 10 minutes or until edges of cookies just begin to brown.
10. Immediately press a chocolate candy into center of each cookie. Remove to wire racks; cool completely. Store cookies in airtight container up to 5 days.