

## DARK GINGERBREAD DOUGH

1/4 cup dark molasses (black treacle)  
3 tablespoons light molasses or honey  
1 cup dark brown sugar  
1 stick + 6 tablespoons unsalted butter  
zest of 1/2 orange  
4 teaspoons ground ginger  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
  
1 teaspoon baking soda  
4 cups all-purpose flour  
1 teaspoon salt  
1 lightly-beaten egg

1. Pour the dark and light molasses into a large saucepan with the sugar, butter, zest and spices and melt over low heat, stirring frequently until the sugar has dissolved.
2. Increase the heat to bring the mixture to boiling point. Remove from the heat and beat in the baking soda. The mixture will froth up at this point as the baking soda reacts—mix briefly until combined, then let cool for 15 minutes.
3. Sift the flour and salt, then fold into the mixture in batches, using a wooden spoon or a stand mixer. Beat in the egg using a wooden spoon or a stand mixer, until just combined. Do not overwork the mixture, or the cookie will spread during baking.
4. The dough will be very sticky to begin with, but do not add any flour. Scrape out of the bowl onto a clean surface and knead together until just smooth. Wrap in plastic wrap and chill in the fridge for 1 hour. This makes 2 1/4 pounds of dough.

Preheat 325°F Roll out the dough onto parchment paper, fashion into your desired shapes and place in the freezer for 10 minutes until hard. Place on a cookie sheet and bake for 10 to 20 minutes until golden brown at the edges. Let cool for 5 minutes on the pans, then transfer to wire racks to cool completely.

**This recipe is just a suggestion.** I found that this dough works well and is delicious too.



*Recipe from:*

'Gingerbread Wonderland'

by Mima Sinclair,

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