



## Gingerbread Cutouts

 Dairy Free

READY IN



160 min.

SERVINGS



100

CALORIES



94 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 2 teaspoons baking soda
- 1 cup butter softened
- 1 eggs
- 3.3 cups flour all-purpose
- 1.5 cups granulated sugar
- 0.5 teaspoon ground cardamom
- 2 teaspoons ground cinnamon
- 0.5 teaspoon ground cloves

- 1.5 teaspoons ground ginger
- 100 servings currants assorted
- 3 tablespoons blackstrap molasses
- 0.5 teaspoon salt
- 100 servings sugar
- 2 tablespoons water

## Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- cookie cutter

## Directions

- Beat granulated sugar, butter and molasses in large bowl with electric mixer on medium speed, or mix with spoon, until well mixed. Beat in egg and water until blended. Stir in flour, baking soda, cinnamon, ginger, salt, cardamom and cloves. Cover and refrigerate about 1 hour or until firm.
- Heat oven to 350F.
- Roll 1/3 of dough at a time on floured surface to 1/8-inch thickness. (Keep remaining dough refrigerated until ready to roll.)
- Cut with floured 2 1/2-inch gingerbread boy or girl cookie cutters.
- Place 1 inch apart on ungreased cookie sheet. Decorate with currants or candies.
- Sprinkle with colored sugar.
- Bake 6 to 7 minutes or until set.
- Remove from cookie sheet to wire rack; cool.

## Nutrition Facts



■ PROTEIN 2.2% ■ FAT 18.18% ■ CARBS 79.62%

## Properties

Glycemic Index:2.94, Glycemic Load:13.09, Inflammation Score:-1, Nutrition Score:0.96173914440948%

## Nutrients (% of daily need)

Calories: 94.39kcal (4.72%), Fat: 1.96g (3.02%), Saturated Fat: 0.4g (2.51%), Carbohydrates: 19.35g (6.45%), Net Carbohydrates: 19.16g (6.97%), Sugar: 16.06g (17.84%), Cholesterol: 1.64mg (0.55%), Sodium: 56.49mg (2.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.07%), Manganese: 0.07mg (3.41%), Selenium: 1.74µg (2.48%), Vitamin B1: 0.03mg (2.28%), Folate: 7.77µg (1.94%), Vitamin A: 84.45IU (1.69%), Vitamin B2: 0.03mg (1.61%), Iron: 0.26mg (1.46%), Vitamin B3: 0.27mg (1.33%)