

Sourdough Gingerbread Cookies

Ingredients:

- 3 cups* all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 3 teaspoon ground ginger
- 2 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- 1 cup packed brown sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{4}$ cup molasses
- $\frac{1}{3}$ cup sourdough, active
- 1 large egg
- 1 teaspoon vanilla extract
- 8 oz crystallized ginger, diced



Directions:

In a small combine flour, salt, baking soda and spices.

In a large mixing bowl with an electric mixer, (or the bowl of a stand mixer fitted with a paddle attachment) cream butter, brown sugar, vanilla and molasses until it's thick and fluffy.

Beat in the egg and the sourdough starter until it is combined. Add the dry ingredients to the wet ingredients and use a rubber spatula to combine it into a thick and sticky dough. Fold in diced crystallized ginger.

Shape the dough into a mound and cut it into 2 pieces. Wrap the pieces in plastic wrap and chill them in the fridge for at least 3 hours, or all the way up to 36 hours.

Preheat the oven to 350°F /176°C.

Unwrap one of the pieces of cold dough and place it on a floured workspace. Roll it out until it's $\frac{1}{4}$ inch thick, dusting the top of the dough to stop it from sticking to the rolling pin.

The initial rolling will be harder and the dough will crack. It will get easier to roll each time as the butter in the dough will soften. Use as much flour as you need to roll it out without it sticking.

Use cookie cutters to cut out dough shapes and place them on a baking sheet lined with parchment paper, spaced around an inch apart. If you're cutting different-sized cookies, bake the same-sized cookies on the tray together so they bake evenly. Gather up all the scraps of dough and re-roll it and continue with the cutting.

Bake the cookies for around 8-10 minutes, depending on their size., until lightly browned around the edges. For crispier cookies, you can bake them a few minutes longer.

Once baked, remove the cookies from the tray and place them on a wire rack to cool.

