

## *Cake Studio* Basic Gingerbread Dough

|          |                        |                          |
|----------|------------------------|--------------------------|
| 1 cup    | melted unsalted butter | 2 tbsp hot fresh coffee  |
| 1 ½ cups | dark brown sugar       | 4 tsp cinnamon           |
| 1 large  | egg                    | 3 tsp ginger             |
| 2 tbsp   | molasses               | 3 tsp clove              |
| 1 tbsp   | corn syrup             | 2 tsp nutmeg             |
| 2 tsp    | baking soda            | 3 cups all-purpose flour |
|          |                        | 1 cup light rye flour    |

Melt the butter in a small pan, keeping the burner or flame on low to prevent it from burning. Set the pan aside when the butter is melted.

Pack the brown sugar firmly into the measuring cup with a spoon and empty it into a large bowl. Add the melted butter and cream the two together with a wooden spoon.

Add the egg. Add the molasses and corn syrup. Blend in with the wooden spoon.

In a measuring cup, mix the baking soda in the hot coffee and add to the mixture in the large bowl.

Add the cinnamon, ginger, cloves and nutmeg. Mix thoroughly by hand or with an electric mixer on medium speed.

Add the flour (both) one cup at a time. Mix well with a wooden spoon. The dough should be quite stiff. Then, use your hands to the bits of dough together. Add up to ½ cup of all-purpose flour a tablespoon at a time, only if necessary.

Make 3 or 4 balls of the dough. Put them in a sealed plastic bag and chill them briefly in the refrigerator (about 15 min.)

Roll out on a lightly floured surface until about ¼ inch (6 mm) thick. Cut with your favourite cookie cutters. (Depending on their size/shape, recipe makes approx 24 cookies.)

Bake in a pre-heated 350°F oven for approximately 15 minutes or until lightly browned. Cool the cookies on a wire rack.