



BELL'S CHRISTMAS ALE GINGERBREAD COOKIES

YIELDS ABOUT 3 DOZEN COOKIES

INGREDIENTS:

- 3/4 cup butter (melted and cooled)
- 3/4 cup and 1 TBS brown sugar
- 1 cup molasses
- 1/2 cup Christmas Ale
- 1 tsp salt
- 2 tsp cinnamon
- 2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1 egg
- 1 tsp baking powder
- 1/2 tsp baking soda
- 3 3/4 cup all-purpose flour



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A close-up photograph of several gingerbread cookies decorated with white icing. One cookie is shaped like a star with dots, another like a heart, and others with various patterns. The text 'INSTRUCTIONS:' is overlaid in large white letters.

INSTRUCTIONS:

1. Preheat oven to 350°F and prepare a few sheet trays with parchment paper.
2. Mix together melted butter, brown sugar, molasses, Christmas Ale, salt, spices, and egg.
3. Whisk baking powder and baking soda with the flour and mix into Christmas Ale mixture.
4. Divide the dough in half, wrap each in plastic wrap, and chill for 1 hour in the fridge.
5. Once the dough is chilled, roll the dough out on a floured work surface to ¼ inch thickness.
6. Cut out desired shapes and bake for 8-12 minutes, or until the edges have browned and the cookies are firm.
7. Cool completely and decorate with icing, candy, or form into your very own ginger bread brewhouse!