

# Gingerbread Cookies without Molasses

Beautiful brown, crisp, gingerbread cookie without molasses. Delicious. Roll and cut for gingerbread men. I've been using it for years.

Recipe by [Bryan Martinez](#) | Created on **Nov 13, 2021**

## Ingredients

- 1 cup butter
- 1 ½ cups white sugar
- 1 egg
- 2 tablespoons dark corn syrup
- 4 teaspoons grated orange peel
- 3 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground cloves
- ½ teaspoon salt

## Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- Combine butter and sugar in a large bowl; beat with an electric mixer until smooth and creamy. Add egg and beat until light and fluffy. Mix in corn syrup and orange peel until well combined.
- Sift together flour, cinnamon, ginger, cloves, and salt in a separate bowl; stir into creamed butter mixture until blended. Shape dough into several balls, wrap in plastic wrap, and place in the refrigerator until thoroughly chilled, at least 1 hour.
- Working in batches, place one ball of chilled dough on a floured surface and roll to 1/4-inch thickness. Cut out cookies with desired cookie cutters and place on ungreased cookie sheets. Repeat with remaining dough.
- Bake in the preheated oven until edges are firm, 8 to 10 minutes. Cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

## Nutrition Facts

Serving: **5 dozen cookies** | Calories: **72.7 kcal** | Carbohydrates: **10.4 g** | Protein: **0.8 g** | Saturated fat: **2 g** | Cholesterol: **10.9 mg** | Sodium: **43.4 mg** | Fiber: **0.2 g** | Sugar: **5.2 g**

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