



Easter Egg Gingerbread Cookies

INGREDIENTS: (makes about 36 medium egg-shaped cookies)

1 cup (2 sticks) of butter
1 cup of sugar
1 egg
1 cup of dark molasses
2 tablespoons of vinegar
5 cups of all-purpose flour
1 1/2 teaspoons of baking soda
1/2 teaspoon of salt
2 teaspoons of ground ginger
1 teaspoon of cinnamon
1 teaspoon of cloves
Wilton's candy melts in a variety of colors (just maybe 1/4 cup of each color)

DIRECTIONS:

Preheat oven to 375F degrees

Cream together butter and sugar.

Beat in egg, molasses and vinegar.

Blend in sifted, dry ingredients.

Chill 2-3 hours (this is optional- I have found that the dough rolls out pretty well right away)

Roll 1/8 inch to 1/4 inch thick on a floured counter or board and cut into egg shapes.

Place on cookie sheets covered in parchment paper.

Bake at 375 degrees for about 10 minutes. Check often- take out when cookies have risen slightly. Slide parchment paper off cookie sheet onto counter with cookies on top. Cool.

Melt Candy Melts in individual bowls in the microwave in 30 second increments, stirring in between until melted and smooth.

Spoon each color into a small zip-top bag and seal.

Clip a tiny corner off, and pipe back and forth over each cookie, adding as many fun colored stripes as you wish!

Enjoy!

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