

# KRIS LAMMERS' gingerbread bar cookies



## INGREDIENTS

½ CUP BUTTER, VERY SOFT  
¾ CUP GRANULATED SUGAR  
¼ CUP BROWN SUGAR, PACKED  
½ TSP. VANILLA  
1/3 CUP MOLASSES  
1 EGG  
2 TSP. BAKING SODA  
2 CUPS ALL-PURPOSE FLOUR  
1 TBSP. GROUND CINNAMON  
½ TSP. GROUND GINGER  
¼ TSP. GROUND CLOVES  
¼ TSP. GROUND NUTMEG  
½ TSP. SALT

## DIRECTIONS

PREHEAT OVEN TO 350 DEGREES.

COAT A 9X13 INCH BAKING DISH WITH NONSTICK COOKING SPRAY AND SET ASIDE.

IN A LARGE BOWL, BEAT BUTTER, SUGAR, BROWN SUGAR, VANILLA,  
AND MOLASSES ON MEDIUM SPEED UNTIL CREAMY. ADD THE EGG AND MIX COMPLETELY.

ADD FLOUR, SPICES, BAKING SODA, AND SALT AND MIX UNTIL WELL COMBINED.

SPREAD DOUGH IN PREPARED PAN AND PRESS OUT TO THE EDGES.

BAKE 15-20 MINUTES.

WHEN COOLED, FROST OR DECORATE, OR DUST WITH POWDERED SUGAR. CUT INTO SQUARES.

MAKES ABOUT 24