

## Autumn Spice Cookies

Makes about 36 cookies

- 3-1/2 cups all-purpose flour
- 1 tablespoon finely grated orange zest
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground allspice
- 1/2 cup (1 stick) butter or margarine, softened
- 3/4 cup granulated sugar
- 1 egg
- 3/4 cup dark molasses



Preheat oven to 375°F. In medium bowl, combine flour, orange zest, cinnamon, ginger, baking soda, salt and allspice; set aside.

In large bowl, cream butter and sugar using electric mixer. Add egg and molasses; mix well. Gradually add flour mixture to butter mixture, mixing until well blended.

Divide dough into 2 portions. Roll dough to 1/8-inch thickness on floured surface. Dip **Harvest Cookie Cutters** in flour before making cut-outs. Cut out shapes from dough; transfer to ungreased **Cookie Pan**, spacing 1 inch apart.

Bake 7-9 minutes or until cookies are golden brown. Remove from oven; cool cookies 2 minutes on pan. Transfer cookies to **Cooling Grid** using **Cookie Spatula**; cool completely. Store cookies in airtight container at room temperature for up to 1 week.

**Cook's Tips:** If preferred, decorate cooled cookies using **Color Mist™** or **Cookie Icing**.

*Recipe courtesy of Wilton Food Crafts*