

# Chocolate-dipped Gingerbread Cookies

## What you'll need:

- Saucepan
- Rolling pin
- Parchment paper
- Cookie cutters
- Glass measuring cup
- 5 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 3 teaspoons powdered ginger
- 1 cup sugar
- 1 cup shortening
- 1 cup molasses
- 1 package dark chocolate chips
- 1 teaspoon vegetable oil
- Assorted toppings (like sprinkles, crystallized ginger, dried cranberries, finely chopped pistachios—whatever you want!)

## How to make:

1. Melt the shortening in the saucepan. Add the sugar and molasses and mix well. Make sure the sugar is fully dissolved. Transfer to a bowl.
2. Combine the flour, baking soda, nutmeg, salt and ginger together in a mixing bowl and gently sift.
3. Stir the remaining dry mixture into the wet ingredients one cup at a time. Set this dough on your countertop.
4. Thoroughly mix in the remaining one cup of dry ingredients by hand. Return to bowl and chill for 15 minutes.
5. Rolling and cutting the dough to a quarter inch thickness on your parchment paper. Use the cookie cutters to cut fun holiday shapes. Remove the excess dough and place it back in the bowl. Try not to move the shapes after you've cut them. (If the dough hardens and becomes difficult to roll out again, place the bowl in the microwave for 15-30 seconds, or until the dough becomes soft and warm again.)
6. Bake at 375 degrees for 12-13 minutes. Let the cookies sit on the cookie sheet until they are cool.
7. Prepare for the dipping process by lining a tray or baking sheet with fresh parchment paper.
8. Pour the chocolate into the glass measuring cup and follow the instructions for melting them in the microwave. Once melted, stir in the oil.
9. Dip one side of each cookie into the chocolate, and let any extra chocolate drip back into the measuring cup. Place the dipped cookie on the prepared tray. Repeat with the remaining cookies and sprinkle your choice of toppings over the top of them.
10. Place the dipped cookies in the refrigerator for half an hour to set the chocolate. Store in an airtight container at room temperature.

