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Momma Grace’s Ultra-thin Crispy Ginger Cookies

You’ll need:

Patience. You’ll make this dough, then freeze it, and bake another day.

9x5 loaf pan

Plastic wrap

Parchment paper or a silicone baking mat

8 oz unsalted butter

1 1/4 cup sugar

1/2 teaspoon vanilla

2 eggs

1/3 cup molasses

3 cups all-purpose flour

2 1/2 teaspoon baking soda

1/2 teaspoon salt

2 heaping teaspoons cinnamon

2 heaping teaspoons ground ginger

1/8 teaspoon finely ground black pepper

**METHOD**

**1** Beat the butter until soft; add sugar, and beat until light and fluffy.  Add vanilla and eggs, and beat until fluffy.  Add molasses and beat just until well-mixed.

**2** In a separate bowl,whisk together the flour, baking soda, salt, cinnamon, ground ginger, and finely ground black pepper in a bowl.

**3** Add a third of the flour mixture to the butter/sugar/egg mixture at a time, stirring as you go until incorporated. Do not over mix.

**4** Cut a piece of plastic wrap at least twice the length of your loaf pan.

**5** Line the pan with plastic wrap letting the excess hang over the sides.  Press the dough into the bottom of the pan.  Pack it tightly, making the top as level as possible.

**6** Cover the dough with the extra plastic and freeze until *very* firm, preferably overnight.

* Unwrap and lift the dough from the pan.
* Slice brick into thin slices, no more than 1/8" thick. (A cheese slicer works great!)
* Working in batches, place thin slices on a parchment or a silicone baking sheet. Space at least an inch apart and bake at 350°F until the edges turn dark brown, 7-12 minutes, depending on how thinly you have sliced the dough. Check the oven for doneness at 7 minutes.

*The trick is baking them until crispy…without burning them. Good luck and good eating!*