

Name: _____

Week of 15 December 2025

Practical Life Homework

Gingerbread Cookies

This fun baking activity is to be performed with the help and full supervision of an adult.

Ingredients:

- 2 $\frac{3}{4}$ cups all-purpose flour, spooned and leveled, plus more for the work surface
- 1 $\frac{1}{4}$ teaspoons ground ginger
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ cup (1 stick) unsalted butter, at room temperature
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{2}$ cup molasses
- 1 large egg



Directions:

1. Put on an apron.
2. Thoroughly wash and dry your hands.
3. Preheat the oven to 350° Fahrenheit.
4. In a large bowl, whisk together the flour, ginger, cinnamon, baking soda, cloves and salt.
5. In another large bowl, use a whisk or an electric mixer to beat the butter and granulated sugar until smooth.
6. Add the molasses and egg to the butter and sugar mixture, and beat until fluffy, for about 2 minutes.
7. Reduce the mixer speed to low and gradually add the flour mixture until just incorporated.
8. Shape the dough into a disk and cover it in plastic wrap.
9. Refrigerate the dough until firm (for at least 30 minutes).
10. Remove the dough from the refrigerator and place it on a lightly floured, flat surface.
11. Roll the dough to $\frac{1}{4}$ inch thick slab.
12. Using cookie cutters, cut the dough into shapes and place the shapes onto a parchment paper-lined baking sheet.
13. Bake the cookies until firm, for approximately 10 to 12 minutes.
14. Remove the cookies from the oven and let them cool on a baking sheet for 10 minutes.
15. If desired, use a small butter knife to spread icing onto the cookies. Add sprinkles or other decorations to the cookies before the icing dries.
16. Enjoy!

If you would like to send in a 3x5 hard copy photo of your child performing this task, we will be happy to post it on our Community at Work bulletin board. Seeing themselves on the board gives our students a greater sense of pride and encourages independence.