

GINGERBREAD PEOPLE



INGREDIENTS:

50 mL butter (room temperature)
50 mL dark brown sugar
25 mL molasses
7 mL ground cinnamon
7 mL ground ginger
4 mL ground cloves
2 mL baking soda
250 mL all-purpose flour
15 mL water + $\frac{1}{2}$ egg
1 mL nutmeg

DIRECTIONS:

1. **BARHSCHEP** (preheat oven to 375°F)
2. In a large mixing bowl, cream the butter, brown sugar, molasses, *nutmeg*, cinnamon, ginger, cloves and baking soda together until the mixture is smooth.
3. Blend in the flour and mix it to form a stiff dough. Add the water as needed. + $\frac{1}{2}$ egg.
4. Chill at least 30 minutes or until firm. *if you have time!*
5. On a lightly floured surface, roll the dough out to 1/8 inch (1/16-inch for crisper cookies.) and cut into desired shapes using cookie cutters.
6. Place about 2 inches apart on parchment covered baking sheet.
7. Bake cookies for 8 to 10 minutes until lightly browned.
8. Remove cookies from the oven and allow them to cool down on the wire cooling rack.
9. Once cookies have cooled, begin decorating with prepared icing.
10. Enjoy!

EQUIPMENT:

Tray
Measuring Equipment
Fork and Spoon
Large Mixing Bowl
Medium Mixing Bowl
Custard Cups
Rolling Pin
Baking Sheet
Cookie Cutter