

5x



Gingerbread People

- 2¼ cups all-purpose flour**
- 2 teaspoons ground cinnamon**
- 2 teaspoons ground ginger**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- ¼ teaspoon ground cloves**
- ¼ teaspoon ground nutmeg**
- ¾ cup (1½ sticks) butter, softened**
- ½ cup packed light brown sugar**
- ½ cup dark molasses**
- 1 egg**
- Icing (recipe follows) or prepared creamy or gel-type tube frosting (optional)**
- Candies and other decorations (optional)**

1. Combine flour, cinnamon, ginger, baking powder, salt, cloves and nutmeg. Beat butter and brown sugar in large bowl until light and fluffy. Beat in molasses and egg. Gradually add flour mixture; beat until well blended. Shape dough into 3 discs. Wrap well in plastic wrap; refrigerate 1 hour or until firm.
2. Preheat oven to 350°F. Working with 1 disc at a time, place on lightly floured surface. Roll out dough with lightly floured rolling pin to ⅜-¹/₈-inch thickness. Cut dough into gingerbread people with floured 5-inch cookie cutters; place on ungreased cookie sheets. Press dough trimmings together gently; re-roll and cut out more cookies.
3. Bake about 12 minutes or until edges are golden brown. Let cookies stand on cookie sheets 1 minute; remove to wire racks to cool completely.
4. Prepare Icing and pipe onto cooled cookies, if desired. Decorate with candies, if desired. Let stand at room temperature 20 minutes or until set. Store tightly covered at room temperature or freeze up to 3 months.

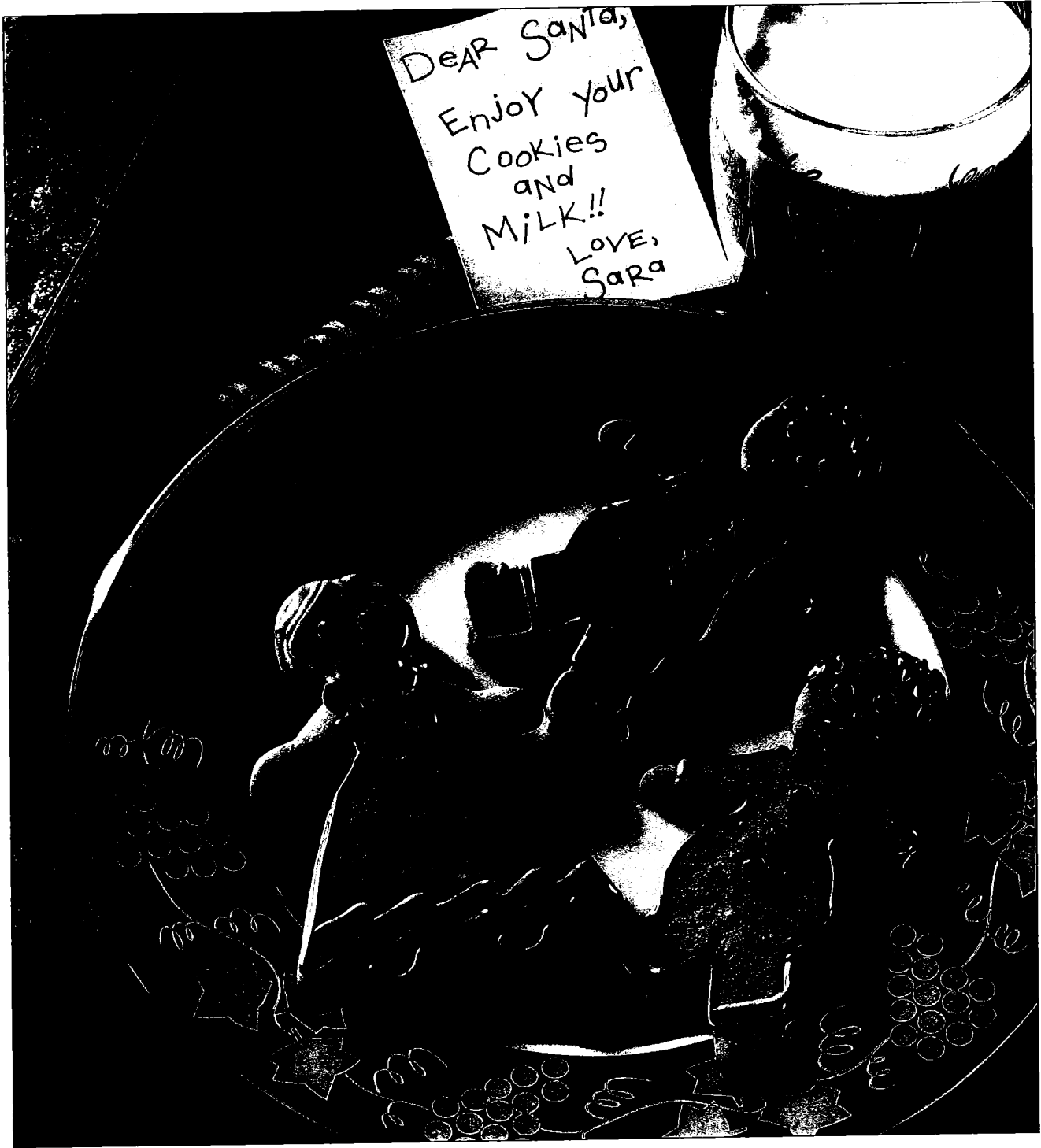
Makes about 16 large cookies

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Icing

- 2 cups powdered sugar**
- 2 tablespoons milk or lemon juice**
- Food coloring (optional)**

Blend powdered sugar and milk until smooth. (If necessary, thin icing with additional 1 to 2 teaspoons milk.) Divide into small bowls and tint with food coloring, if desired.



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