

Gingerbread People

You Need:



1 cup + 1/4 cup
flour



1/4 tsp.
baking soda



1/4 tsp. or
pinch salt



1/4 tsp. or
pinch ginger



pinch nutmeg



pinch allspice



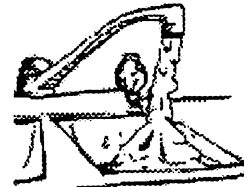
1/4 cup
shortening



1/4 cup
brown sugar



1/4 cup
dark molasses



2 Tb. water



Pam spray



flour

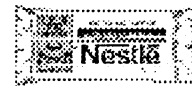


frosting

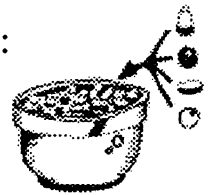
Optional items for decorating:



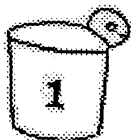
raisins



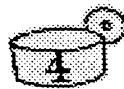
chocolate chips



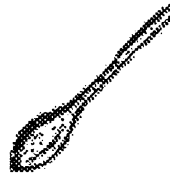
assorted candies



1 cup dry
measuring cup



1/4 cup
measuring cup



wooden spoon



1

Tablespoon

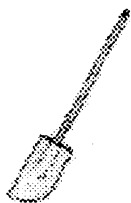


1/4

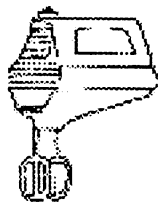
teaspoon



1 cup liquid
measuring cup



rubber
spatula



handmixer



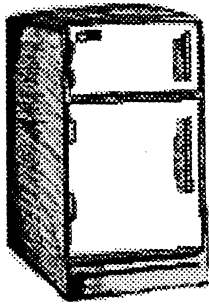
metal spatula



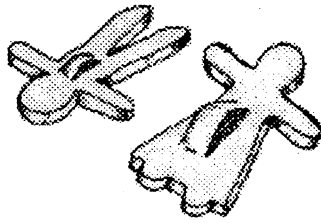
large bowl



medium bowl



refrigerator



gingerbread boy or girl cookie cutters



plastic wrap



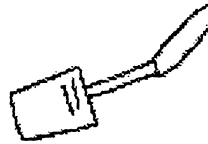
cookie sheet



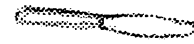
cooling rack



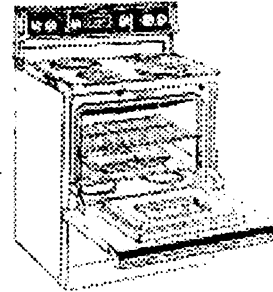
rolling pin



spatula

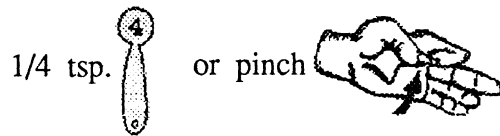
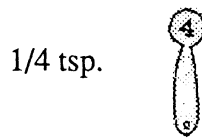
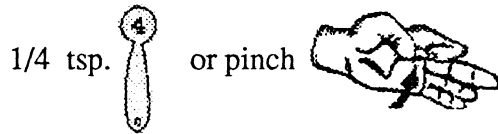
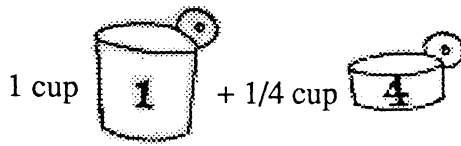


knife



stove

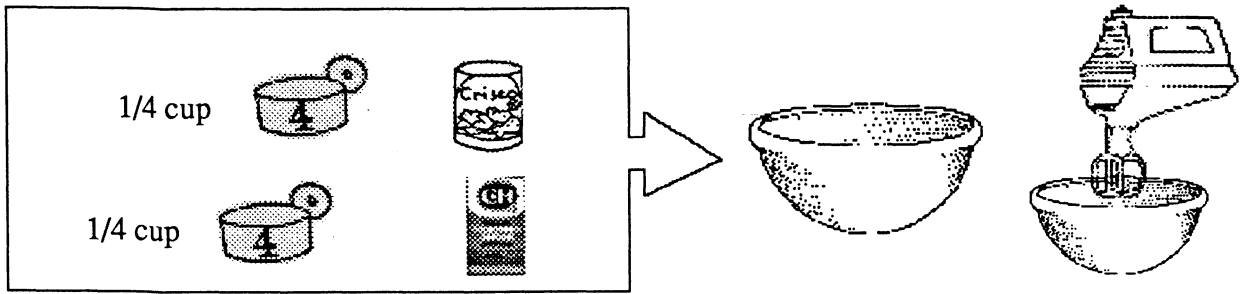
1.



SET ASIDE

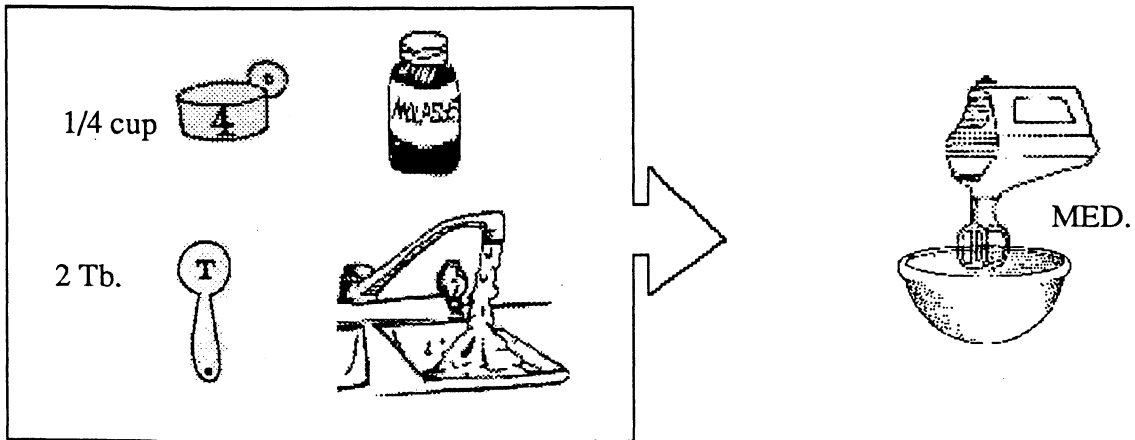
Measure 1 cup + 1/4 cup flour, 1/4 tsp. or pinch salt, 1/4 tsp. soda, 1/4 tsp. or pinch ginger, pinch nutmeg, pinch allspice. Put in MEDIUM bowl and SET ASIDE

2.



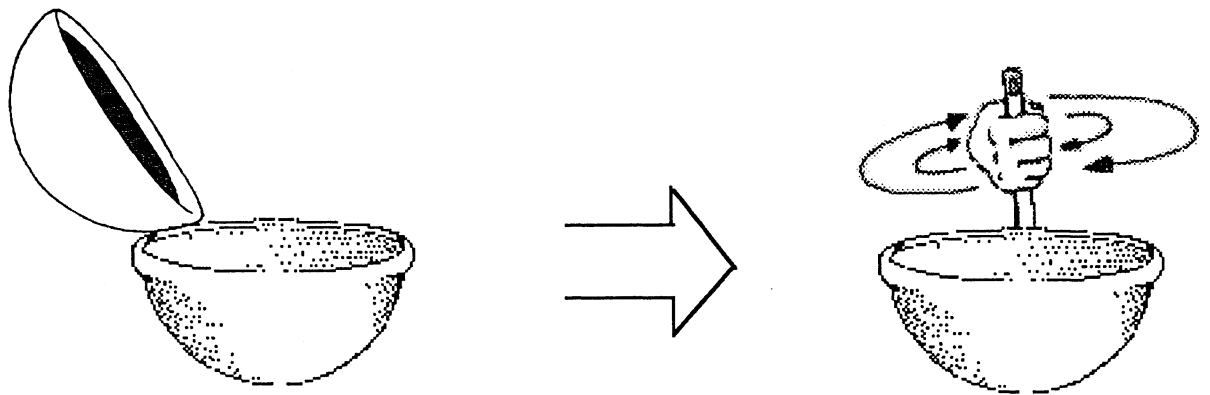
Measure 1/4 cup shortening and 1/4 cup brown sugar. Put in large bowl. Cream together on MEDIUM using handmixer.

3.



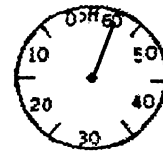
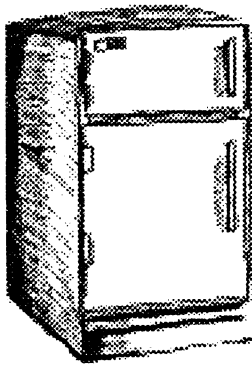
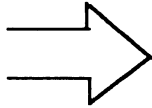
Measure 1 /4 cup molasses and 2 Tb. water. Add to bowl and blend on MEDIUM.

4.



Stir in dry ingredients. Mix together well.

5.

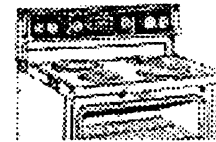
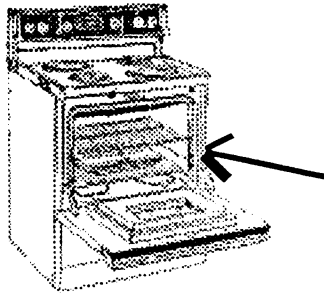


2 hours or MORE

Cover plastic wrap over bowl. Place in refrigerator for 2 hours or MORE.

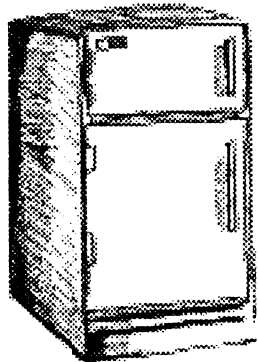
NEXT DAY:

1.



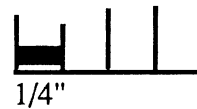
Adjust oven rack to 3rd from the bottom. Preheat oven to 375°.

2.



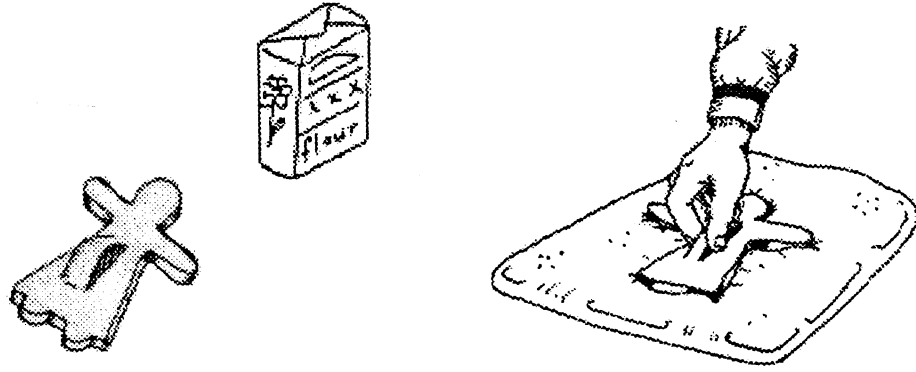
Remove dough from refrigerator.

3.



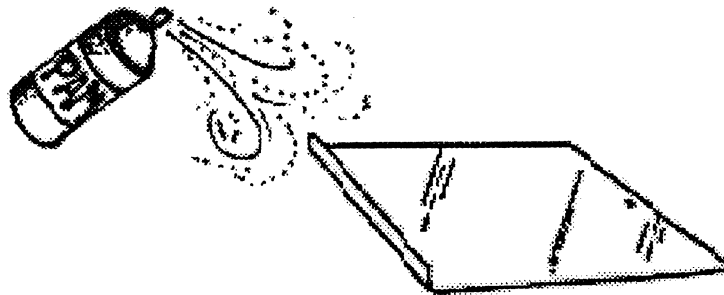
Roll dough ⁶⁴⁰ 1/4 inch thick on lightly floured board.

4.



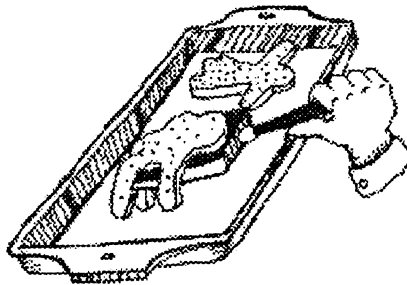
Cut dough with gingerbread boy or girl cookie cutter dipped in flour.

5.



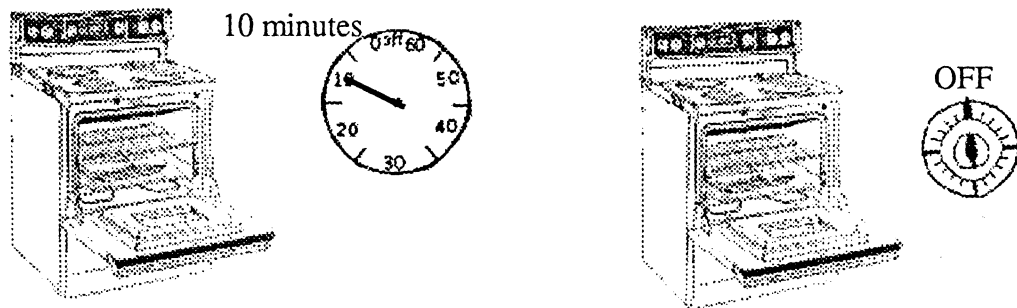
Spray Pam on cookie sheet.

6.



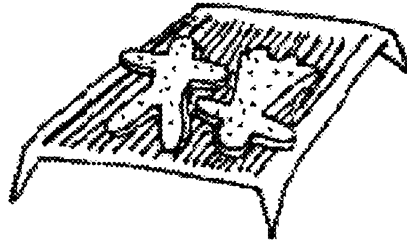
Carefully place gingerbread people using spatula on cookie sheet.

7.



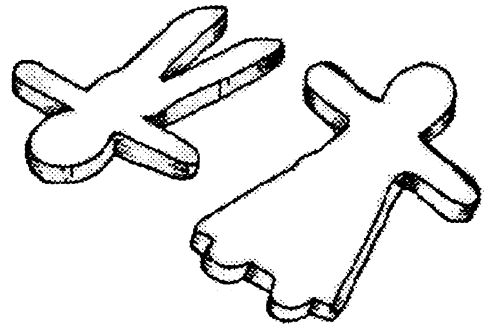
Bake 10 minutes. Remove from oven. Turn oven OFF.

8.



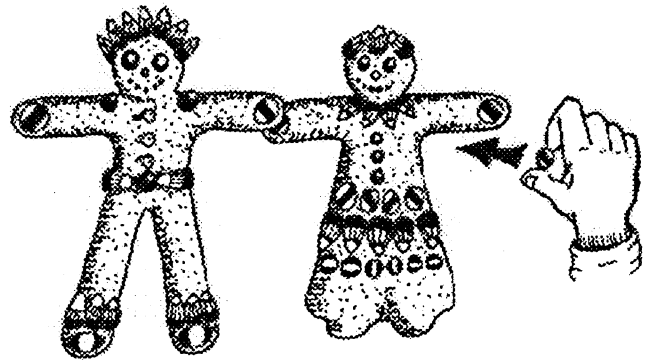
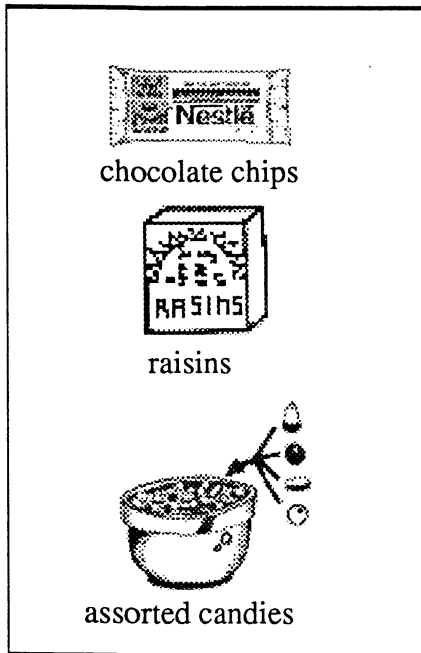
Cool cookies on cooling rack.

9.



Frost with frosting.

10.



Decorate eyes, nose, mouth, buttons with raisins, cinnamon candies, gumdrops, chocolate chips or assorted candies.

GINGERBREAD PEOPLE

You Need:

1 cup + 1/4 cup flour
1/4 tsp. baking soda
1/4 tsp. or pinch salt
1/4 tsp. or pinch ginger
pinch nutmeg
pinch allspice
1/4 cup shortening
1/4 cup brown sugar
1/4 cup dark molasses
2 Tb. water
Pam spray
flour
frosting

Optional items for decorating:

raisins
chocolate chips
assorted candies

1 cup dry measuring cup
1/4 cup dry measuring cup
wooden spoon
Tablespoon
1/4 teaspoon
1 cup liquid measuring cup
rubber spatula
metal spatula
large bowl
medium bowl
gingerbread boy or girl cookie cutters
cookie sheet
rolling pin
cooling rack
spatula
knife
refrigerator
spatula
knife
plastic wrap
refrigerator
stove

1. Measure 1 cup + 1/4 cup flour, 1/4 tsp. or pinch salt, 1/4 tsp. baking soda, 1/4 tsp. or pinch of ginger, pinch nutmeg, pinch allspice. Put in MEDIUM bowl and SET ASIDE.
2. Measure 1/4 cup shortening and 1/4 cup brown sugar. Put in large bowl. Cream together on MEDIUM using handmixer.
3. Measure 1/4 cup molasses and 2 Tb. water. Add to bowl and blend on MEDIUM.
4. Stir in dry ingredients. Mix together well.
5. Cover plastic wrap over bowl. Place in refrigerator for 2 hours or MORE.

NEXT DAY:

1. Adjust oven rack to 3rd from the bottom. Preheat oven to 375°
2. Remove dough from refrigerator.
3. Roll dough 1/4 inch thick on lightly floured board.