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

Optional items for decorating:
flour
frosting
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
Measure 1 cup + 1/4 cup flour, 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

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

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.
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.


10. Decorate eyes, nose, mouth, buttons with raisins, cinnamon candies, gumdrops, chocolate chips or assorted candies.
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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 Tbsp. water
Pam spray
flour
frosting

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

Optional items for decorating:
raisins
chocolate chips
assorted candies

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.


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


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

NEXT DAY:

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