



Gingerbread People

Yield: 36 large cookies

375°F

The holidays would not be the same without gingerbread men and women. You can make these and place a hole before baking in the top part of the cookie and string them on a traditional tree!

4-2/3 cups	all-purpose flour	1/2 tsp	salt
4 tsp	ground ginger	1-1/2 cups	unsalted butter, softened
1 tbsp	ground cinnamon	1 cup	dark brown sugar, packed
1 tsp	baking soda	1 cup	molasses
1/2 tsp	ground cloves	2 large	eggs

1. In a large bowl combine the flour, ginger, cinnamon, soda, cloves and salt. Set aside.
2. Meanwhile in a mixing bowl, combine the butter and brown sugar. Mix on medium speed until light and airy, about 4 minutes. Add molasses and mix to combine. Add each egg one at a time.
3. Add dry ingredients to sugar-egg mixture. Mix on lower speed until well combined.
4. Place dough into two balls and place in plastic wrap into the refrigerator for 1 hour.
5. Bring one cookie ball dough out after the hour of setting time and roll out on a floured surface.
6. Cut into gingerbread people.
7. Bake until light brown in color, about 10. Place on rack to cool. Decorate with Royal Icing.