

Ginger Bread Men - Linda Koyich

1/2 Cup Shortening
1/2 Cup Sugar
1/2 Cup Dark Molasses
1/4 Cup Water
2 1/2 Cup All Purpose Flour
1/4 Tsp. Salt
1/2 Tsp. Baking Soda
3/4 Tsp. Ground Ginger
1/4 Tsp. Ground Nutmeg
1/8 Tsp. All Spice

- ☐ Cream shortening and sugar. Blend in molasses.
- ☐ Add rest of ingredients. Batter will be quite thick.
- ☐ Knead into ball. Cover and chill 2 - 3 hours.
- ☐ Preheat oven to 375 F (190 C)
- ☐ Roll to 1/4 inch thick. Cut into "man" shapes with cookie cutter.
- ☐ Place on ungreased cookie sheet. Pre-punch hole in top if intending to hang on tree. Decorate with raisins or other heat proof decoration
- ☐ Bake 10 - 12 minutes @ 375 F (190 C).
- ☐ Allow to cool briefly then remove from sheet onto cooling rack.
- ☐ Decorate with decorators icing.

Yield: 15 4-inch cookies

Comments: 1) Hang on tree as decorations. Make sure to pre-punch a hole for the string!

2) Can also be used to build ginger bread house. Instead of cutting cookie shapes, cut into prefab pieces for assembly into a house shape.