

Gingerbread Men Cookies

Ingredients

- 3 cups flour
- 2 teaspoons Ginger, Ground
- 1 teaspoon Cinnamon, Ground
- 1 teaspoon baking soda
- 1/4 teaspoon Nutmeg, Ground
- 1/4 teaspoon salt
- 3/4 cup butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup molasses
- 1 egg
- 1 teaspoon Vanilla Extract

Directions

- Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl.
- Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy.
- Add molasses, egg and vanilla; beat well.
- Gradually beat in flour mixture on low speed until well mixed.
- Press dough into a thick flat disk.
- Wrap in plastic wrap.
- Refrigerate 4 hours or overnight.
- Preheat oven to 350 degrees F.
- Roll out dough to 1/4-inch thickness on lightly floured work surface.
- Cut into gingerbread men shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.
- Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown.
- Cool on baking sheets 1 to 2 minutes.
- Remove to wire racks; cool completely.
- Decorate cooled cookies as desired.

Serves 2 dozen

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