

Gingerbread People

Ingredients

2 1/4 c Flour
1 1/2 t Ground Ginger
1 t Ground Cinnamon
1/2 t Baking Powder
1/4 t Baking Soda
1/4 t Salt
1/4 t Ground Nutmeg
1/4 t Ground Cloves
3/4 c Sugar
1/4 c Butter (softened)
1/2 c Molasses
1 Egg (large)
1 1/4 c Powdered Sugar
2 T Milk

Instructions

- 1.To prepare cookies, lightly spoon flour into dry measuring cups; level with a knife. Combine flour and next 7 ingredients (through cloves) in a large bowl, stirring with a whisk.
- 2.Place sugar and butter in a large bowl; beat with a mixer at medium speed until smooth and well blended. Stir flour mixture into sugar mixture until well blended. Divide dough in half, shape each dough portion into a flat disk. Wrap dough portions separately in plastic wrap; chill 1 hour or until firm.
- 3.Preheat oven to 350 degrees.
- 4.Remove 1 dough portion from refrigerator; remove plastic wrap. Roll dough to a 1/8-inch thickness on a floured surface. Cut with a 3-inch cookie cutter. Place cookies 1/2 inch apart on parchment

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paper - lined baking sheets. Repeat procedure with remaining dough portion. Bake at 350 degrees for 11 minutes or until edges of cookies are lightly browned. Remove from pans; cool completely on wire racks.

5.To prepare decorations, combine powdered sugar and milk, stirring until smooth. Spoon mixture into a heavy-zip-top plastic bag. Snip a tiny hole in 1 corner of bag. Pipe onto cookies. Decorate as desired with sprinkles.