

From Country Living's Pantry

GINGERBREAD MEN




Makes 12-14 Cookies

Perfect for gifts, ornaments, or snacks, these spicy cookies are a sign of the season. ♥

1/2 c. sugar
1/2 c. light molasses
1/2 c. (1 stick) butter, softened
1 large egg
2 1/2 c. unsifted flour
1/2 tsp. ground ginger

1 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. baking powder
1/4 tsp. salt
raisins, opt.
prepared frosting, opt.



In a large bowl , beat first 4 ingredients until fluffy. Stir in next 6 ingredients until smooth. Wrap; refrigerate 30 minutes. Heat oven to 350°F. Between sheets of waxed paper, roll  out dough 1/8" thick. With a 6" cutter , cut out gingerbread men. Re-roll and cut more. Decorate with raisins, if desired. Bake 12-15 min., until centers are firm and edges have started to brown. Cool and decorate with frosting, if desired. ♥



Susan Branch • 1989