Gingerbread Man Cookies
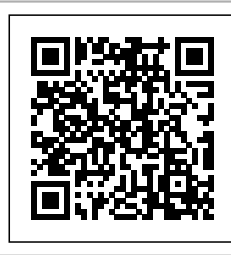

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Recipe by: Laura Vitale

Makes About 3 or 4 Dozen

Prep Time: minutes
Cook Time: minutes

Ingredients
__3 cups of All Purpose Flour
__2 tsp of Ground Ginger
__2 tsp of Ground Cinnamon
__1 tsp of Baking Soda
__1/2 tsp of Ground Cloves
__1/2 tsp of Salt
__1-1/2 sticks (3/4 cup) of Unsalted Butter, at room temperature
__1 cup of Brown Sugar
__1/4 cup of Molasses
__1 Egg

1) In a small bowl, combine together the first 6 ingredients and set aside.

2) In the bowl of a standing mixer fitted attachments, cream together the butter, sugar and molasses for 1 minute or until very smooth and creamy. Add the egg and mix to incorporate.

3) Add the dry ingredients and mix everything together until a sticky dough forms.

4) Dump dough onto a well floured board and just knead it enough to form a ball. Cut the dough in 4 pieces and wrap each piece in plastic wrap and refrigerate for 1 hour or until firm.

5) Preheat the oven to 350 and lay some parchment paper on you baking sheets and set aside.

6) Take 1 large piece of parchment paper and lay in on your counter, dust generously with flour and put one piece of the dough in the center. Dust the top of the dough with flour and place another piece f parchment paper on top. Using a rolling pin roll it out until the dough is about 1/8 inch thick.

7) Using a gingerbread man cookie cutter, dip it in some flour and cut out your shapes. Using a spatula to help, place the cookies onto the parchment lined baking sheets and bake for about 10 minutes.

8) Let them cool completely before decorating to your like with some royal icing.

Note: In the video, the recipe was halved.