



Enjoy the Holidays

Gingerbread Men Cookies

Paired with a chilled 8 oz glass of whole milk, gingerbread men make the perfect reward for Santa.

Preparation time: 20 minutes
Cooking time: 10 minutes
Ready in: 4 hours, 30 minutes

INGREDIENTS:

3 cups flour
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
3/4 cup butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg
1 teaspoon pure vanilla extract



DIRECTIONS:

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix 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.
2. 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.
3. 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.

Serve on a holiday-themed plate with a chilled 8 oz. glass of whole milk.