

3 cups flour
 2 1/2 teaspoons ground ginger
 1 1/2 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1 teaspoon baking soda
 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

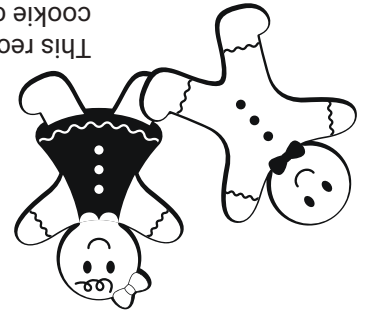
WHAT YOU NEED:

WHAT TO DO:

MAKES: 2 DOZEN COOKIES

This recipe is perfect for making gingerbread men, or any shape you can make with cookie cutters! Decorate the baked, cooled cookies with icing, candy, and sprinkles.

CLASSIC GINGERBREAD MEN



SIMPLE SUGAR COOKIES



For an extra-special holiday touch, top the cookies with colorful sprinkles before baking.
 Or, wait until the cookies have cooled to add frosting and decoration.

MAKES: 4 DOZEN COOKIES

WHAT YOU NEED:

2 3/4 cups all-purpose flour
 1 tsp baking soda
 1/2 teaspoon baking powder
 1 cup butter, softened
 1 1/2 cup white sugar
 1 egg
 1 tsp vanilla extract
 1 tsp almond extract

WHAT TO DO:

Step 1: Preheat oven to 375 degrees F.

Step 2: Cream butter and sugar together until smooth and fluffy, then mix in the egg, vanilla and almond extract.

Step 3: Mix dry ingredients together.

Step 4: Gradually add the flour mixture to the wet ingredients, stirring until combined.

Step 5: Scoop out tablespoon-sized balls of dough and place them 2 inches apart on an ungreased baking sheet. Bake 8-10 minutes, or until the edges are golden.

Step 7: Bake 8-10 minutes, or until the edges of the cookies are set and have just begun to brown.

Step 6: Roll the dough on a lightly floured surface until 1/4 inch thick. Use cookie cutters to cut out shapes. Place on a baking tray lined with parchment paper.

Step 5: Preheat oven to 350 F.

Step 4: Roll all the dough together into one ball, then flatten it to a one-inch thick circle. Wrap the dough in plastic wrap and refrigerate overnight (or at least four hours).

Step 3: Gradually beat in the flour mixture.

Step 2: Cream the butter and brown sugar together until smooth and fluffy, then beat in the molasses, egg, and vanilla.

Step 1: Mix flour, spices, baking soda, and salt in a large bowl.