

## Gingerbread Cookies

- 3/4 cup Brer Rabbit® Mild or Full Flavored Molasses
- 3/4 cup margarine
- 3/4 cup light brown sugar, firmly packed
- 3 2/3 cups all-purpose flour
- Assorted candies
- 1 tbsp. ground ginger
- 2 tsps. ground cinnamon
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. ground nutmeg
- 1 egg
- Decorating icing

In 3-quart saucepan over medium heat, heat molasses, margarine and brown sugar until mixture boils, stirring occasionally to blend well. Remove from heat; cool. In large bowl, combine flour, ginger, cinnamon, baking powder, baking soda and nutmeg. Blend egg into molasses mixture. With spoon, stir molasses mixture into flour mixture until smooth. Wrap dough in plastic wrap; chill 1 hour.

Divide dough in half. On floured surface, roll half of dough to 1/8 to 1/4 inch thickness. Cut with floured 5x3 inch gingerbread man cutter. Carefully lift with metal spatula onto non-stick cookie sheet. Bake at 350°F for 10 to 14 minutes or until lightly browned around edges. Remove from sheet; cool on wire rack. Decorate as desired with icing and candies. Repeat with remaining dough and trimmings.

Makes 2 dozen cookies.



**FREE COOKBOOK**  
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include the manufacturing  
code (not the UPC barcode).



## Nutrition Facts

Serving Size: 1 Tbsp (15 mL)

Servings per Container: About 24

Amount Per Serving	
<b>Calories 60</b>	
	<b>% Daily Value*</b>
<b>Total Fat</b> 0g	<b>0%</b>
Trans Fat 0g	
<b>Sodium</b> 25mg	<b>1%</b>
<b>Potassium</b> 290mg	<b>8%</b>
<b>Total Carbohydrate</b> 15g	<b>5%</b>
Sugars 11g	
<b>Protein</b> 0g	
Calcium 10%	Iron 15%
Magnesium 20%	

Not a significant source of calories from Fat, Saturated Fat, Cholesterol, Fiber, Vitamin A and Vitamin C.

\*Percent Daily Values are based on a 2,000 calorie diet.

## INGREDIENTS: UNSULPHURED MOLASSES

This product is gluten free

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