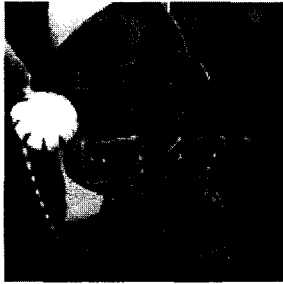


Eileen's Spicy Gingerbread Men allrecipes.com



Rated: ★★★★★

Submitted By: STEPH67

Photo By: Allrecipes

Prep Time: 20
Minutes

Cook Time: 10
Minutes

Ready In: 30
Minutes
Servings: 30

"Spicy gingerbread men. This is the only recipe we have ever used."

INGREDIENTS:

1/2 cup margarine	1/2 teaspoon baking powder
1/2 cup sugar	1/2 teaspoon baking soda
1/2 cup molasses	1/2 teaspoon ground cinnamon
1 egg yolk	1 teaspoon ground cloves
2 cups sifted all-purpose flour	1 teaspoon ginger
1/2 teaspoon salt	1/2 teaspoon ground nutmeg

DIRECTIONS:

1. In a large bowl, cream together the margarine and sugar until smooth. Stir in molasses and egg yolk. Combine the flour, salt, baking powder, baking soda, cinnamon, cloves, ginger, and nutmeg; blend into the molasses mixture until smooth. Cover, and chill for at least one hour.
2. Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.
3. Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from cookie sheets to cool on wire racks. Frost or decorate when cool.

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4 1/2 stars
678 reviews