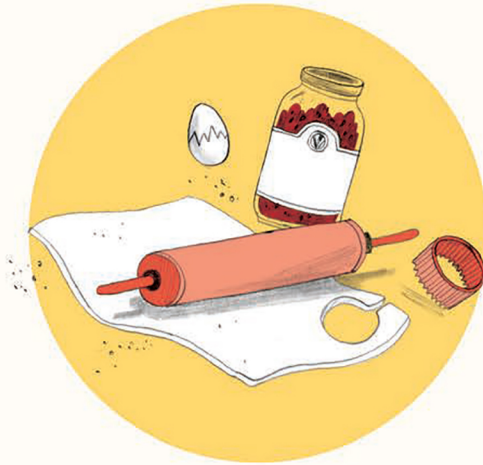


MAKE GINGERBREAD MEN



Enjoy these festive gingerbread men while you read a chapter from this book or watch your favorite Christmas movie!

INGREDIENTS:

$\frac{1}{2}$ CUP BUTTER AT ROOM TEMPERATURE SO IT IS SOFT

$\frac{3}{4}$ CUP PACKED BROWN SUGAR

$\frac{1}{3}$ CUP MOLASSES

1 LARGE EGG

2 TABLESPOONS OF WATER

2 $\frac{2}{3}$ CUPS ALL-PURPOSE FLOUR

1 TEASPOON BAKING SODA

$\frac{1}{2}$ TEASPOON SALT

2 TEASPOONS GROUND GINGER

*1/2 TEASPOON GROUND CINNAMON
1/2 TEASPOON GROUND NUTMEG
1/2 TEASPOON GROUND ALLSPICE
GINGERBREAD MAN COOKIE CUTTER
FROSTING OF YOUR CHOICE
HAND MIXER
WAX PAPER OR A COOLING RACK
DECORATIONS FOR THE GINGERBREAD MEN (SUCH AS
GUM DROPS, CHOCOLATE CHIPS, MINI CANDY CANES,
SPRINKLES)*

1. Preheat oven to 350° Fahrenheit. Using a hand mixer, mix the butter and brown sugar until it is light and fluffy. Add in molasses, egg, and water.
2. In a separate bowl, mix together the rest of the ingredients (except the frosting). Then mix in the wet ingredients until a dough forms. Divide the dough in half so you have two flattened disks of dough. Refrigerate the dough for 30 minutes.
3. On a lightly floured surface, roll out each portion of dough so it is about 1/8-inch thick. Use a gingerbread man cookie cutter to cut out the cookies. Place the cookies on an ungreased cookie sheet, leaving approximately 2 inches between each cookie.
4. Bake the cookies for 8-10 minutes, until the edges are firm. Remove the cookies from the sheet and place on wax paper or a cooling rack.
5. Once the cookies are completely cooled, frost and decorate the gingerbread men, then enjoy!