



Gingerbread Cookie Recipe

½ c. margarine, softened
½ c. brown sugar
½ c. molasses
3 ½ c. all purpose flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. ground ginger
½ tsp. salt
¼ tsp. ground cloves
1/3 c. water

Cream butter and sugar thoroughly with electric mixer. Beat in molasses. Blend together dry ingredients. Alternately add blended dry ingredients and water to the butter-sugar mixture.

Lightly coat bottom of cookie sheet/jelly roll pan with vegetable oil. Take half of the dough and roll out on pan to ¼ inch thickness, dusting lightly with flour as needed. Press cookie cutters into dough, about 1/4" apart. Using table knife remove dough between cookies.

Bake in preheated 375 degree oven for 8 to 10 minutes. Remove cookies to cooling rack.

Yeilds 24-30 cookies depending on the size of your cookie cutters.

Royal Icing: Meringue Recipe (hardens)

1½ Tbl. Wilton Meringue Powder Mix (store can in Ziploc bag in freezer, will last years!)
2 c. powdered sugar
3 Tbl. water, or a little less for stiffer icing

Beat all ingredients at high speed with portable electric mixer for 8-10 minutes. Use a piping bag with a small tip.

Red hots or any other small candy for decorating.