

Gingerbread Men



INGREDIENTS:

1/4 CUP BOILING
WATER

1/2 CUP BUTTER

1/2 CUP BROWN SUGAR
PACKED

1/2 CUP DARK
MOLASSES

3 CUPS FLOUR

1 TSP BAKING SODA

1 TSP SALT

1 1/2 TSP GROUND
GINGER

1/2 TSP GROUND
NUTMEG

1/8 TSP GROUND
CLOVES

NOTES:

IN A MIXING BOWL, POUR WATER OVER BUTTER; STIR TO COMBINE. ADD SUGAR AND MOLASSES; MIX WELL. IN A SEPARATE BOWL, COMBINE FLOUR, BAKING SODA, SALT, GINGER, NUTMEG, AND CLOVES; BEAT INTO BUTTER MIXTURE. COVER AND REFRIGERATE 4 HOURS. PREHEAT OVEN TO 375 DEGREES. ON FLOURED SURFACE, ROLL DOUGH TO 1/4 INCH THICKNESS. CUT WITH A 2 1/2 GINGERMAN SHAPED COOKIE CUTTER. PLACE ON PARCHMENT PAPER LINED COOKIE SHEETS. BAKE AT 375 DEGREES FOR 8 TO 10 MINUTES. COOL ON WIRE COOLING RACKS. DECORATE IF DESIRED. MAKES ABOUT 4 DOZEN.