

GINGERBREAD MAN COOKIES

By Kim "Daisy" Nelson

Ingredients:

1/3 cup shortening

1 cup light or dark brown sugar

1 ½ cups molasses

In large bowl of electric mixer, using paddle, combine.

Add: 2/3 cup ice water (water with ice in it)

Sift all together:

7 cups unbleached all -purpose flour

2 teaspoons baking soda

1 teaspoon salt

1 teaspoon allspice

1 teaspoon ginger

1 teaspoon ground cloves

1 teaspoon cinnamon

Mix into shortening and water mixture.

Roll to 3/8 inch thickness and cut.

Instructions:

1. Mix the sifted ingredients into the shortening and water mixture.

2. Roll to 3/8 inch thickness and cut.

3. For cookies: Bake 350 degrees 12-15 minutes.

4. For ornaments: Bake 250 degrees for 1 hour. BEFORE BAKING...use a regular drinking straw to make a hole at the top of the cookie to put your ribbon through.

If the amount of this recipe is too much for your mixer to hold, cut it in half.