

## **Gingerbread Men Cookies**

3 1/2 cups flour  
1 1/2 teaspoons ground ginger  
1 1/2 teaspoons ground cinnamon  
1/4 teaspoon salt  
1/2 cup brown sugar  
1/2 cup butter  
1 large egg  
1 cup molasses, warmed  
1 teaspoon baking soda  
1 1/2 teaspoons warm water

Combine dry ingredients.

In large bowl, cream the butter, sugar, beat in the egg, beat in the molasses.

Dissolve the baking soda in the warm water and add the wet ingredients.  
Gradually blend in the dry ingredients. Cover and chill for several hours.

Preheat oven to 350. Lightly grease baking sheets.

On floured surface, roll out the dough to 1/4 inch thickness.  
(If you like softer, thicker cookies you can roll dough thicker) Using cookie cutters,  
cut out cookies and place 1 1/2 inches apart on cookie sheets.  
Bake for 10 to 12 minutes until dry-looking and firm to touch. Don't over cook, edges do  
not need to be brown. Let cool before frosting.

## **Royal Icing**

3 T. Meringue powder  
4 c. powdered sugar  
6 T. warm water  
Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a high powered mixer)  
\*Icing must be kept in airtight containers prior to use

## **Glaze for Decorated Cookies**

2 1/4 c. powdered sugar, sifted  
2 T. corn syrup  
2 T. milk (may need to add 1 t. more)  
Food coloring (optional)  
Mix all ingredients and frost cookies.  
\*Glaze will dry with a film on top. Keep air tight prior to use