

# Gingerbread People

2 1/2 cups flour  
2 teaspoons cinnamon  
2 teaspoons ground ginger  
1 teaspoon nutmeg  
1/4 teaspoon baking soda  
1/2 cup soft butter (salted or unsalted)  
1/2 cup packed brown sugar  
1/3 cup molasses  
1 teaspoon vanilla extract  
1 egg



1

In a bowl, combine the flour, cinnamon, ginger, nutmeg and baking soda.

2

In another bowl, using an electric mixer, combine butter and brown sugar for about a minute, until the mixture is creamy. Add molasses, vanilla and egg to the mixture and beat for two more minutes.

3

Gradually add the flour and spice mixture while stirring continuously. Towards the end, use a spoon to stir by hand.

4

Divide dough in half and form two flattened balls. Wrap them in plastic wrap and refrigerate for at least two hours.

5

Take one ball of dough out of the refrigerator and roll out with a rolling pin on a clean, floured surface. The thickness should be around 5 mm. Use cookie cutters to cut out beautiful shapes. Do the same with the second ball of dough.

6

Place cut-out cookies on baking sheets lined with parchment paper and bake in a preheated 350 °F oven for about 10 minutes.

