

GINGERBREAD MEN



TRY IT AT HOME!

WHAT YOU'LL NEED:



FULL RECIPE

INGREDIENTS:



ICING

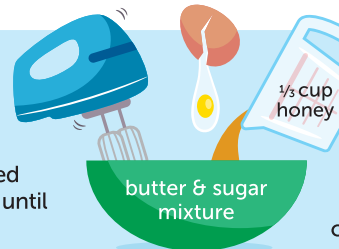


1 Preheat oven to 375°F.

2 In medium bowl, whisk together flour, soda, cinnamon, ginger, and salt.



3 In separate bowl, beat butter & sugar on medium speed for 1 minute, until light & fluffy.



Add egg & honey; beat on medium speed until combined.

4 Slowly add dry mix to wet. Beat until combined.

5 Roll out the dough. Use cookie cutters to make gingerbread cookie shapes.



6 Roll each shape in a small bowl of sugar until completely coated.



Place on a cookie sheet. Bake for 8-10 minutes, until cookies begin to slightly crack on top.

7 Remove from oven. Cool cookies on plate or wire rack.



8 Icing: in small bowl, mix sugar & milk to a smooth (but not too runny) consistency.



Divide icing mixture into small containers – one for each color. Add a few drops of food coloring and mix.



9 Using a spoon, fill your icing set. Decorate cookies with faces, scarves, & buttons. Get creative!

