

Gingerbread Men

INGREDIENTS:

3 1/2 cups all-purpose flour
1 1/2 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1/2 cup white sugar
1/2 cup shortening
1 egg
1 cup molasses
1 teaspoon baking soda
1 1/2 teaspoons warm water
1/4 cup raisins for decorating

DIRECTIONS:

In a large bowl, cream shortening, sugar, egg and warmed molasses.

Dissolve baking soda in warm water and add to shortening, sugar, egg and molasses mixture. Beat until smooth.

Mix in flour, spices and salt until well blended.

Cover and chill for 24 hours.

Preheat oven to 350 degrees F.

Grease cookie sheets.

Roll out dough to a thickness of 1/4 inch on a floured surface.

Cut out gingerbread men using cookie cutters and place 2 inches apart on cookie sheets.

Use raisins to make eyes, noses and buttons.

Bake 10 to 12 minutes in the preheated oven, or until firm.

Let cool on wire racks