

GINGERBREAD PEOPLE (by Chris )

INGREDIENTS

3 Cups flour

1 1/2 teaspoons baking powder

3/4 teaspoon baking soda

1/4 teaspoon salt

1 tablespoon ground ginger

1 3/4 teaspoons ground cinnamon

1/4 teaspoon ground cloves

6 tablespoon unsalted butter

3/4 cup dark brown sugar

1 large egg

1/2 cup molasses

2 teaspoons vanilla extract

(makes 24 cookies)

Directions

1. In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.

2. In a large bowl beat butter, brown sugar, and egg on medium speed until well blended.

3.Add molasses, vanilla, and lemon zest and continue to mix until well blended.

4. Gradually stir in dry ingredients until blended and smooth.

5. Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.

6. Preheat oven to 375°. Line cookie sheets with parchment paper.

7. Place 1 portion of the dough on a lightly floured surface.

8. Roll dough to a scant 1/4-inch thick.

9.Use additional flour to avoid sticking.

10. Cut out cookies with desired cutter.

11. Place cookies 1 1/2-inches apart on prepared cookie sheet.

12. Bake 1 sheet at a time for 7-10 minutes, do not overbake. Cookies firm up after cooling.

13. Remove cookie sheet from oven and allow the cookies to stand until the cookies are firm enough to move to a wire rack. Decorate them with icing, candies or coloured sugar when fully cooled.