

Gingerbread Baby

You will Need:

3 cups flour

1/4 teaspoon salt

1 tablespoon baking soda

1 tablespoon ginger

1 teaspoon cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

12 tablespoons (1 1/2 sticks) unsalted butter

3/4 cup brown sugar

1 egg

1/2 cup molasses

1 tablespoon vanilla

Step One - Mix dry ingredients.

Step Two - Cream butter and brown sugar. Add the egg.

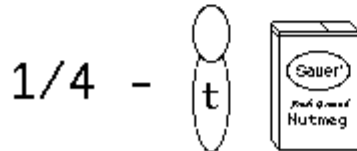
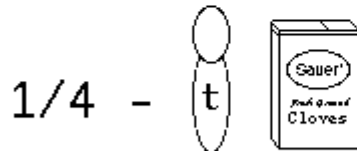
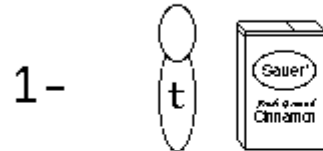
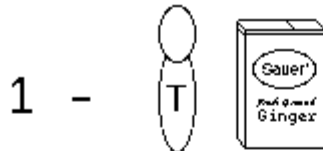
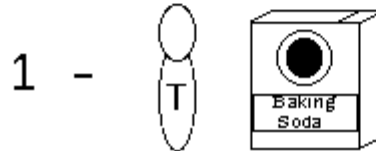
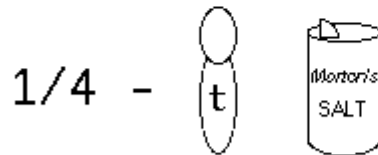
Step Three - Stir dry ingredients into the butter mixture. Add molasses and vanilla

Step Four - Let dough rest at least 2 hours, roll dough 1/4 inch thick and cut with a cutter. Bake 7 to 10 minutes on a greased cookie sheet. Do not peek!

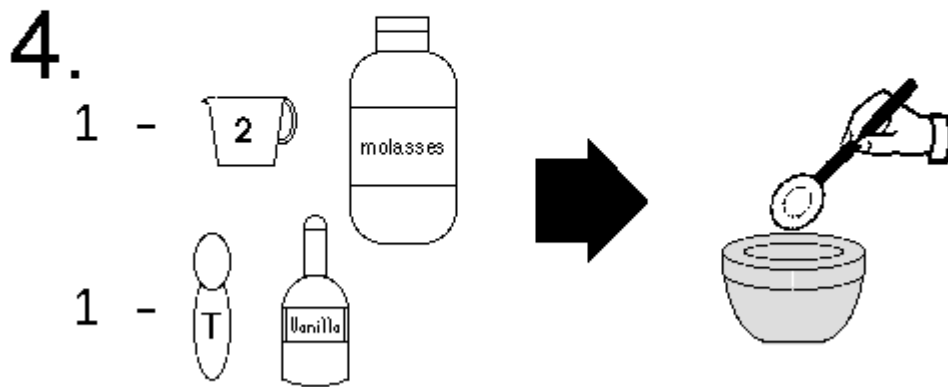
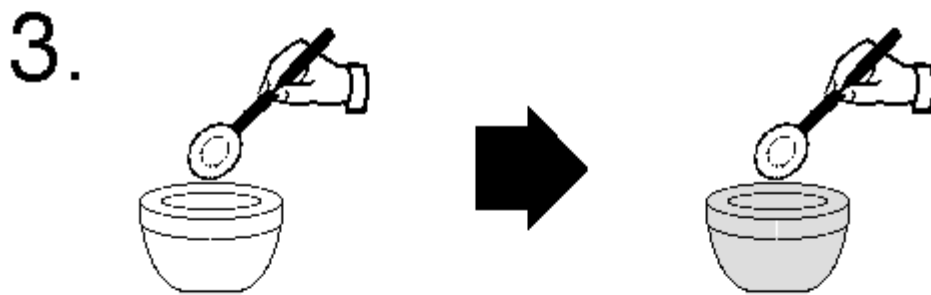
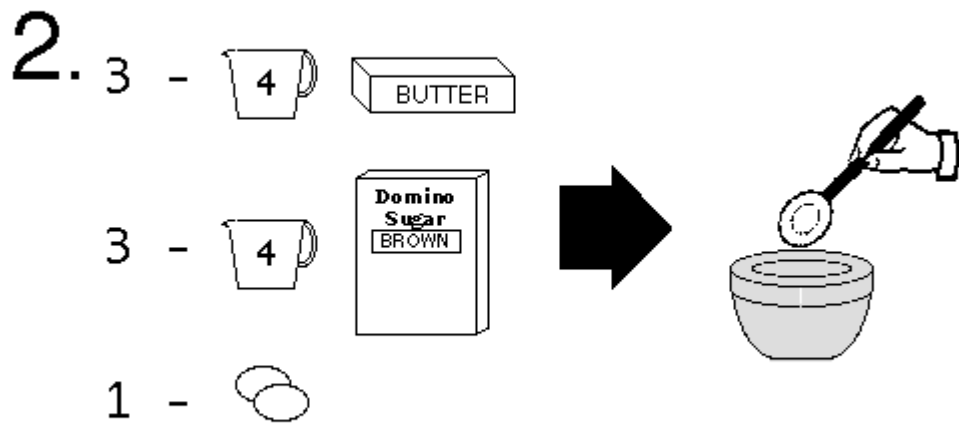
Note - This recipe came from Jan Brett via Rick Field. Permission was granted to convert the recipe to picture form as long as it wasn't sold in any way. :-)

Gingerbread Baby

1.



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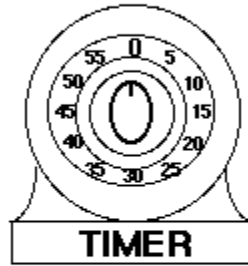
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REST

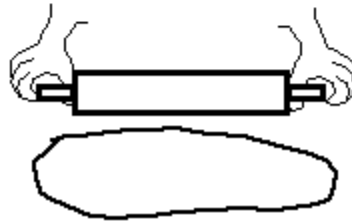


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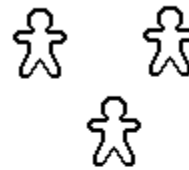
ROLL



1/4 inch

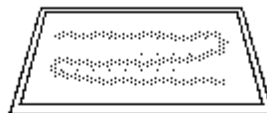
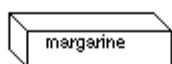
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CUT

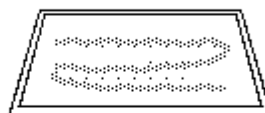
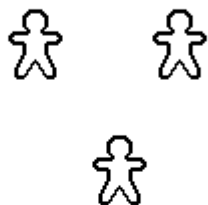


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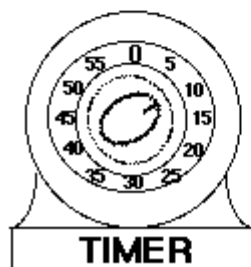
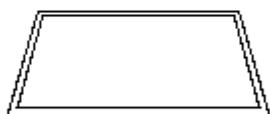
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10.



Enjoy!

Bry-Bac Manor 2002