



Gingerbread Cookies

It's easy to make gingerbread people – just make sure they don't run away!

Ingredients

- 3½ cups Pamela's Bread Mix
- ¾ cup brown sugar, packed
- ¾ teaspoon baking soda
- ¾ cup molasses
- 12 tablespoons butter or margarine, chilled
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- ½ teaspoon ground cloves
- 2 tablespoons milk

Directions

Preheat oven to 350°. Use HEAVY DUTY STAND MIXER and paddle. In mixing bowl, combine all dry ingredients (you will not use the yeast packet included in the small bag of Bread Mix). Add butter and mix well. Add molasses and milk, and mix to combine thoroughly.

Divide dough and roll to 1/4 inch between two layers of parchment paper. Freeze for 15 minutes. Remove top sheet of each and cut out cookies and remove excess dough. Bake on parchment on cookie sheet for 10-12 minutes until edges begin to brown for soft cookies.

For crispy cookies, roll thinner to 1/8th inch and bake for 14 to 18 minutes. Scraps can be rolled and cookies cut out again.

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