# **GINGERBREAD BOYS AND GIRLS**

# **Recipe by Paula Deen (http://www.pauladeen.com/gingerbread-boys-and-girls)**

Level: EASY/MODERATE, 40 MIN (30 Prep + 10 to 14 mins Cook), Servings: 18-24 cookies



Ingredients

Cookies

* 2 teaspoons ground ginger
* 1/4 cup molasses
* 3 3/4 cups all-purpose flour, plus more for dusting work surface
* 2 large eggs
* 1 stick butter, softened
* 3/4 cup dark brown sugar, packed
* 1 1/2 teaspoons baking soda
* 1/2 teaspoon ground cinnamon
* 1/2 teaspoon nutmeg
* 1/2 teaspoon salt

Icing

* 1 cup confectioners' sugar, sifted
* 1 to 2 tablespoons milk
* food coloring, as desired

### Preparation

Preheat the oven to 350°.

Using an electric mixer at low speed, cream the sugar and butter until thoroughly combined. Add the eggs and molasses and mix until combined. Sift together the flour, ginger, baking soda, cinnamon, nutmeg and salt. Add the dry ingredients to the butter mixture and combine, use a flat beater paddle if using a heavy duty mixer, or combine with a spoon or spatula if using a hand mixer.

Remove the dough from the bowl and wrap in plastic wrap; place in the refrigerator until firm, about 10 mins to 1 hour depending on room temperature. If the room is cool and the dough is firm then you can skip this step.

Line cookie sheets with parchment paper or silpat (silicone baking mats). Allow the dough to sit at room temperature until pliable if removing it from the refrigerator. Take about 1/2 cup of dough at a time and roll onto a floured board until about 1/8 inch thick. Cut out with gingerbread boy and girl cookie cutters or other shapes. You can reroll the scraps. Using a spatula, transfer the cookies from the board to the prepared cookie sheets.

Bake for 10 to 14 minutes, until just beginning to brown at the edges. Transfer to wire racks to cool.

To make the icing, combine the confectioner's sugar and milk. Divide the mixture into thirds; leave one-third white, and color one-third green and the final third red or just leave it all white. Decorate piping eyes, mouths, buttons, and bow ties. For more fun, before the icing hardens add miniature M&M’s, miniature chocolate chips, candy cane pieces or a decorative sprinkle. Makes between 18-24 cookies.