

WONDERFUL LIFE FARM GINGERBREAD MEN

- 1 1/2 c. dark molasses
- 1 c. packed brown sugar
- 2/3 c. cold water
- 1/3 c. butter
- 7 c. flour
- 2 t. baking soda
- 1 t. salt
- 1 t. ground allspice
- 2 t. ground ginger
- 1 t. ground cloves
- 1 t. ground cinnamon

With a mixer, blend molasses, brown sugar, cold water, and butter.

In a separate bowl, combine all dry ingredients. Mix into liquid ingredients gradually until dough forms. Form into a ball and wrap in plastic wrap. Refrigerate overnight.

Preheat oven to 350 degrees.

Working with 1/3 to 1/2 dough at a time (leaving remaining dough refrigerated until ready to use), roll dough to a 1/4" thickness on a floured surface. Cut out with cookie cutters. Transfer to baking sheet.

Bake at 350 degrees for 10-12 minutes, or until their tummies spring back when touched gently with your finger. Cool before frosting.

