

# Mom's Gingerbread People

Makes 22-24 (5 inch cookies)

Cream:

- ½ c. butter
- ½ c. sugar

Add:

- ¾ c. molasses
- 1 egg

Beat well.

With spoon, stir in:

- 3 ½ c. flour
- 1 tsp. baking soda
- 2 ½ tsp ground ginger
- 2 tsp. cinnamon
- ¼ tsp. allspice
- ¼ tsp. salt

Optional addition:

Combine freshly grated ginger and crystallized ginger in food processor and pulverize. Stir into dough to taste.

- Cover and **chill one hour**.
- Roll out dough on lightly floured board to ¼ inch thickness.
- Cut and place on greased baking sheet.
- Bake at 350°F oven for 10 minutes.
- Let cool slightly on pan before removing.
- Cool completely on cooling racks.

How'd it go? Let me know at [baketogether.com](http://baketogether.com)