



Mrs Claus Kitchen

Gingerbread People

- 1 cup of shortening
- 1 cup of molasses
- 1 cup of brown sugar
- 4 cups of flower
- 1 tsp of cinnamon
- 2 tsp of ginger
- 1 egg well beaten
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 tsp cloves
- 1/2 tsp nutmeg

Mix sugar & shortening till soft. Stir in molasses, add well beaten egg, then dry ingredients. Mix well. Roll out 1/3" thick and cut with cookie cutters. Place on greased pan and bake 10 - 15 minutes at 325 degrees. Cool and remove from pan and decorate. Makes 24 Gingerbread People