

## Project Monday : Baby Shower Favors - Little Gingerbread Boys

### Gingerbread Cookies

from [Betty Crocker's Cookbook](#)

**Prep:** 25 minutes; **Chill:** 2 hr; **Bake** 10-12min per sheet; **Cool** 30 min

**Makes About** 2½ dozen 2½-inch cookies

If you cut out cookies smaller or larger than 2 ½ inches, be sure to adjust the bake time by either checking a minute or two before the minimum time for smaller cookies or adding time for larger ones.

#### Ingredients List

- 1 cup packed brown sugar
- 1/3 cup shortening (I used raw coconut oil)
- 1 ½ cups dark molasses
- 2/3 cup cold water
- 7 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon salt

- 1) Beat brown sugar, shortening, molasses and water in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Cover and refrigerate at least 2 hours.
- 2) Heat oven to 350. Grease cookie sheet lightly with shortening or spray with cooking spray.
- 3) Roll dough ¼ inch thick on floured surface. Cut with floured gingerbread cutter or other shaped cutter. Place about 2 inches apart on cookie sheet.
- 4) Bake 10 to 12 minutes or until no indentation remains when touched. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Decorate with colored frosting, colored sugar and candies if desired.

#### Gingerbread boy frosting

- 1 egg white
  - 1 1/2 cups powdered sugar, sifted (I used a bit less)
  - blue food coloring
- 1) In a bowl, combine egg white and sufficient sugar until thick. Beat until glossy. Coat cookies. Leave to set.
  - 2) I separated this amount in half and colored one bowl with one drop of blue food coloring to get my blue-colored frosting and left the other bowl as is for white.