



OLD FASHIONED GINGERBREAD MEN

5 to 5 ½ cups all-purpose flour
1 tsp baking soda ¾ tsp salt
2 tsp ground ginger 1 tbsp ground cinnamon
½ tsp ground nutmeg ½ tsp ground cloves
1 cup softened unsalted butter
1 cup packed light brown sugar
1 large egg, at room temperature
1 cup unsulfured molasses 1 tsp vanilla extract

1: Combine the flour, baking soda, salt, and spices in a large bowl; set aside.

2: In the bowl of an electric mixer, beat the butter, brown sugar, and egg on medium until smooth. Add the molasses and beat until fluffy, about 2 minutes.
Add the vanilla.

3: Stir in the flour mixture 1 cup at a time, blending until smooth & firm. Add a bit more flour if needed. Turn the dough onto a lightly floured surface. Divide in half. Flatten into disks and wrap in plastic. Refrigerate 3 hours.

4: Preheat oven to 350° F. On a floured surface, roll each disk to 1/8 inch thick. Cut out cookies. Transfer them to baking sheet, spacing about 1 inch apart. Bake until firm to the touch, about 12 minutes. Cool slightly before transferring to a rack.