HOLIDAY HOW-TOS

How to Make Gingerbread Men Cookies

How to make gingerbread men cookies from scratch!

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INTRODUCTION

This guide will teach you how to make gingerbread men cookies from scratch (with basic ingredients). It will show you how to combine, prepare, and shape the cookies for baking.

TOOLS:

- Medium-sized mixing bowl (for dry ingredients) (1)
- Large-sized mixing bowl (for wet ingredients) (1)
- Mixer or whisk (hand or electric) (1)
- Parchment paper (1)
- Cookie (baking) sheet (1)
- Plastic wrap (1)
- Cookie cutters (1)
- Rolling pin (1)

PARTS:

- 2 ½ cups (310 grams) all-purpose flour (1)
- ½ teaspoon baking soda (1)
- ¾ teaspoon salt (1)
- 1 teaspoon ground ginger (1)
- ½ teaspoon ground cinnamon (1)
- ¼ teaspoon ground cloves (1)
- ¼ teaspoon nutmeg (1)
- ½ cup (110 grams) softened butter (1)
- ½ cup (100 grams) sugar (1)
- ½ cup (125 milliliters) molasses or syrup (1)
- ¼ cup (60 grams) water (1)
- 1 ½ teaspoon vanilla extract (1)
- Decorative toppings (Icing, frosting, sprinkles, small candies, etc.) (1)

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Step 1 — Mix the dry ingredients



- In a medium sized bowl, mix together the following:
  - 3/4 tsp salt
  - 1/2 tsp baking soda
  - 2 + 1/2 cups flour
  - 1 tsp ground ginger
  - 1/4 tsp ground nutmeg
  - 1/4 tsp ground cloves
  - 1/2 tsp ground cinnamon

Step 2 — Mix the wet ingredients



- In a large bowl mix the following:
  - 1/2 cup softened butter
  - 1/2 cup sugar
  - 1/4 cup water
  - 1/2 cup molasses or syrup
  - 1 + 1/2 tsp vanilla extract

ⓘ You can use an electric whisk or mixer in case the butter is not be soft enough to mix by hand.

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Step 3 — Mix the dry with the wet



- Add small amounts of the flour mixture to the wet mixture.
- Mix slowly with a wooden spoon until the whole mixture becomes a soft dough.

⚠ Be careful using electric equipment for this may splatter flour out of the bowl while mixing.

Step 4 — Prepare the dough



- Divide the dough in half and use plastic wrap to cover each half.
- Place both pieces in the refrigerator for two hours or until it gets firm and hard.

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Step 5 — Preheat the oven



- Set to 375° F (190° C), or on the gas mark 5

Step 6 — Create the gingerbread people!





- Lightly flour your surface, either a counter top or a cutting board.
- Use a floured rolling pin to roll out the dough to either 1/8- or 1/4-inch thick.
- Use your cookie cutters on the dough to cut out the shapes.
- Place them on your baking sheet.

⚠ Leave 1 inch between each cookie in case they expand in the oven.

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Step 7 — Use the leftovers!



- Recycle the dough by rolling the leftovers and cutting out more shapes.

Step 8 — Bake your cookies for 9 to 12 minutes, or until the cookies are lightly browned



- Remove them from the oven.
- Leave them on the baking sheet for 5 minutes, then transfer them to a cooling rack.

⚠ If you remove them from the sheet immediately, some body parts may fall off in the process. (If they do, eat them!)

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Step 9 — Decorate!



- This is always the fun part of making cookies (besides eating them, of course!)
- Use different colors of icing, frosting, and sprinkles to create facial and other features.
- ⓘ You can also "glue" other candies such as gumdrops with a dab of frosting on the bottom.