

**READY IN:** 1hr  
**SERVES:** 36  
**YIELD:** 36 cookies  
**UNITS:** US

#### **INGREDIENTS**

- 1/2 cup sugar
- 1/2 cup molasses
- 1 1/2 tsp ginger
- 1 tsp allspice
- 1 tsp cinnamon
- 1 tsp clove
- 2 tsp baking soda
- 1/2 cup margarine
- 1 egg, beaten
- 3 1/2 cups all-purpose flour

#### **DIRECTIONS**

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- In a medium saucepan, heat sugar, molasses, ginger, allspice, cinnamon, and cloves to boiling, stirring occasionally.
- Remove from heat; stir in soda (it will foam up).
- Stir in margarine till melted.
- With a fork, stir in egg, then flour.
- On a floured surface, knead dough till mixed. Divide dough in half, wrap half with plastic wrap; set aside.
- Roll half the dough, with a rolling pin, slightly thinner than 1/4 inch.
- Cut with cutters.
- Bake at 325F on a cookie sheet for 12 minutes; cool on a wire rack.
- Makes about 3 dozen 3" gingerbread people.
- NOTE: We make houses by cutting out our house design (the 2 sides of the roof, two sides, a front and a back of the house) on graph paper, and then placing the graph paper shapes on the dough and cutting the dough shapes out with a knife.

SOURCE: <https://www.food.com/recipe/gingerbread-for-cookies-or-a-gingerbread-house-149257?c=print&rid=149257>