

# Joey's Corner

For the final edition of Joey's Corner for 2016 the theme is *Christmas*. There is a recipe for gingerbread men, a dot to dot, a word search and a card template.

## Ingredient

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### Gingerbread Men

- 3 cups flour
- 2 teaspoons Ginger, Ground
- 1 teaspoon Cinnamon, Ground
- 1 teaspoon baking soda
- 1/4 teaspoon Nutmeg, Ground
- 1/4 teaspoon salt
  
- 3/4 cup butter, softened
- 3/4 cup firmly packed brown sugar
- 1/2 cup molasses
- 1 egg
- 1 teaspoon Pure Vanilla Extract



## Directions

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Prep 20 m    Cook 10 m    Ready In 4 h 30 m

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
2. Preheat oven to 350 degrees F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.
3. Cookies as desired. Store cookies in airtight
4. Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled

# Christmas



- Christmas    Holiday    Happy    Merry    Reindeer
- Santa    Tree    Lights    Star    Holly
- Bells    Gifts    Snow    Carol    Candy
- Red    Green

