

Gingerbread Boys

½ cup butter or margarine

½ cup sugar

½ cup dark molasses

1 egg yolk

2 cups all-purpose flour

½ teaspoon salt

½ teaspoon baking soda

½ teaspoon baking powder

1/2 teaspoon ground cinnamon

1 teaspoon ground ginger

1 teaspoon ground cloves

Cream the sugar and softened butter until smooth. Stir in molasses and egg yolk. Sift together the dry ingredients. Blend into the molasses mixture until smooth. Cover and chill for at least an hour.

Preheat the oven to 350 °F. On a lightly floured surface, roll dough out to ¼ inch thickness. Cut into desired shapes or gingerbread men with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.

Bake for 8-10 minutes in 350-degree oven until firm. Transfer to wire racks to cool. Frost or decorate when cool.

By Loretta Nelson

