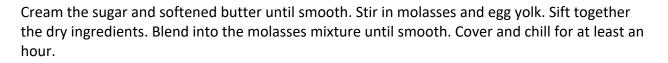
## **Gingerbread Boys**

- ½ cup butter or margarine
- ½ cup sugar
- 1/2 cup dark molasses
- 1 egg yolk
- 2 cups all-purpose flour
- ½ teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves



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

