

Gingerbread Kids

(Cheryl H.)



Ingredients:

1/2 cup dairy free margarine (granddaughter allergic to milk, can substitute butter)
1/2 cup light brown sugar
1/2 cup molasses
1/4 cup unsweetened applesauce (granddaughter is allergic to eggs. Can substitute 1 egg)
2 1/4 cups flour (I made with gluten free flour)
1 teaspoon baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1/8 teaspoon salt

Instructions:

In bowl of a stand mixer combine the margarine (butter) with brown sugar, molasses and applesauce (egg). In a separate medium bowl, combine flour, baking soda, ginger, cinnamon, cloves and salt with a wire whisk. Add the flour mixture to margarine mixture and mix on medium low for about 1 minute. Chill the dough in the refrigerator for at least 1 hour.

Preheat oven to 350. Line baking sheets with parchment paper. Roll dough to 1/4 inch (thinner for crisp cookies) on a lightly floured board. Cut shapes with cookie cutters dipped in flour. Bake for 8-10 minutes. Cool completely on baking sheets.

I have made these for several years. Allergen free when June is coming and with butter and egg for neighbors. Always a favorite. Keep well not decorated.