**Gingerbread Men**

**Ingredients:**

1 ½ cups sugar

1 cup butter

3 Tbsp. molasses

1 egg

2 Tbsp. water
3 ¼ cup AP flour

2 tsp. baking soda

2 tsp. ground cinnamon

1 ½ tsp. ground ginger

½ tsp. salt

½ tsp. ground cloves

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients
2. Fit the Kitchenaid with the paddle attachment.
3. Cream together sugar, molasses and butter.
4. Add water and egg; mix until well blended.
5. On low speed, add in flour, baking soda, salt and spices.
6. Transfer the dough to a small bowl.
7. Wrap and put in the cooler.

**Day 2:**

1. Put some flour down on your counter and roll the dough out until it is about ¼-½ inch thick.
2. Cut shapes out with the cookie cutter. Put them on an ungreased ½ sheet pan.
3. Wrap the pans and put back in the cooler.

**Day 3:**

1. Preheat oven to 375º.
2. Bake for 10-12 minutes.
3. Decorate and enjoy.