

Hi Friend,

I'm so happy to share my Gingerbread Sleigh recipe with you! The alzas and I came up with this recipe many years ago and we hope you love it as much as we do. Please share your wonderful designs by tagging me (@jammieclaus) or using #gingerbreadsleigh so I can see how creative you are!

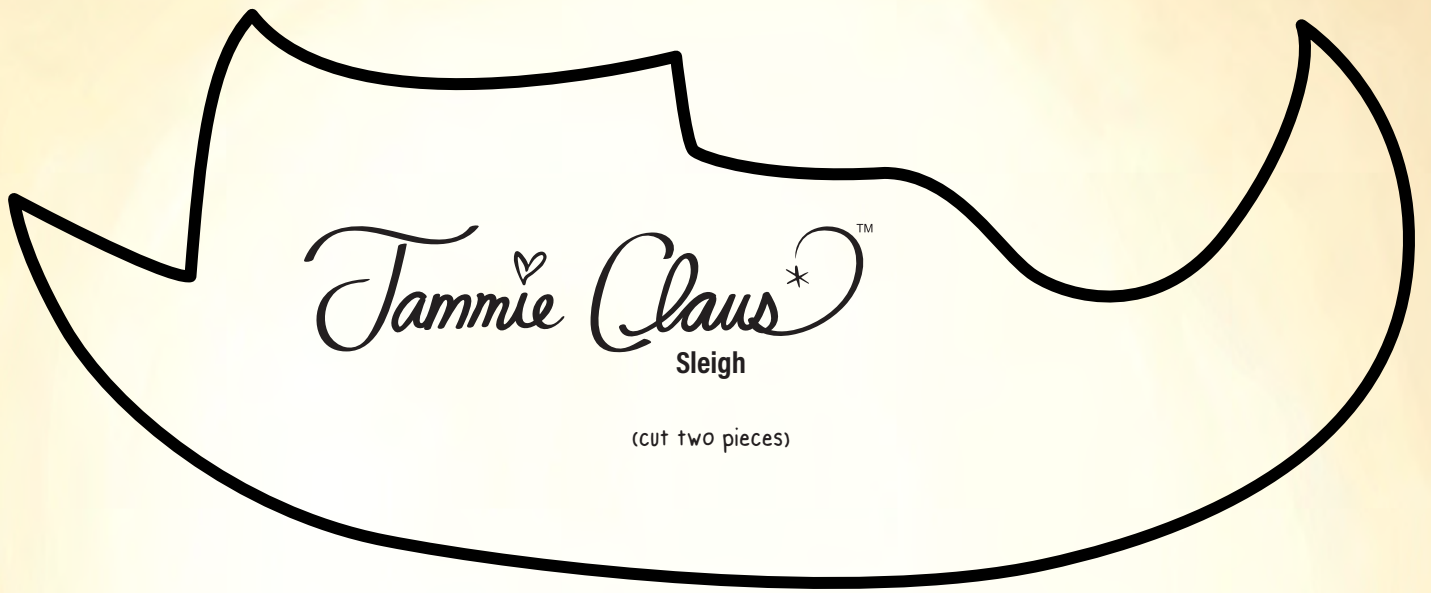
### Jammie Claus™ Gingerbread Sleigh Cookies



<b>3 cups flour</b> <b>1/2 tsp baking soda</b> <b>1/4 tsp baking powder</b>	1. In a large bowl, whisk together flour, baking soda, and baking powder and set aside.
<b>1/2 cup unsalted butter</b> <b>1 tsp ground ginger</b> <b>4 tsp pumpkin pie spice</b> <b>1/2 tsp ground cloves</b> <b>3/4 tsp salt</b> (omit if using salted butter) <b>1 kiss</b>	2. In an electric mixing bowl, cream the butter until fluffy. 3. Mix in ginger, pumpkin pie spices, cloves, and salt. 4. Blow a kiss into the bowl as you think thoughts of peace, love, and joy.
<b>1 egg</b> <b>1/2 cup unsulfured molasses</b> <b>1/4 cup Kringle Kritter Family Farm Honey</b>	5. Mix in the egg, molasses, and Kringle Kritter Family Farm Honey. 6. Add flour mixture and mix until fully combined.
	7. Divide the dough in half and wrap each piece in plastic wrap. Refrigerate for 1 hour.
<b>powdered sugar</b>	8. Preheat oven to 350 degrees. 9. Sprinkle powdered sugar onto a surface and roll out dough to 1/4 inch thick. Cut out Jammie Claus's Gingerbread Sleigh. Place on a cookie sheet lined with parchment paper. 10. Bake sleigh for 12-14 minutes.

### Royal Icing to Decorate the Jammie Claus sleigh

<b>1 lb powdered sugar</b> <b>2 large egg whites</b> <b>water</b>	<p>In a bowl, sift powdered sugar to remove lumps.</p> <p>Add egg whites to sugar. With an electric mixer on low speed, beat egg whites and sugar until smooth.</p> <p>Add water one teaspoon at a time until icing is thick enough to keep shape but not too hard to squeeze out of an icing tube. Separate icing into different bowls and add your favorite food coloring. Spoon icing into tubes and have fun decorating the cookies!</p>
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Jammie Claus<sup>TM</sup>  
Sleigh

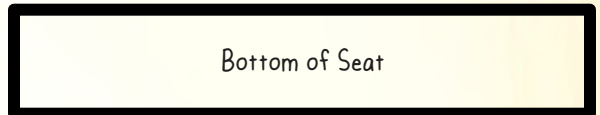
(cut two pieces)



Back of Sleigh



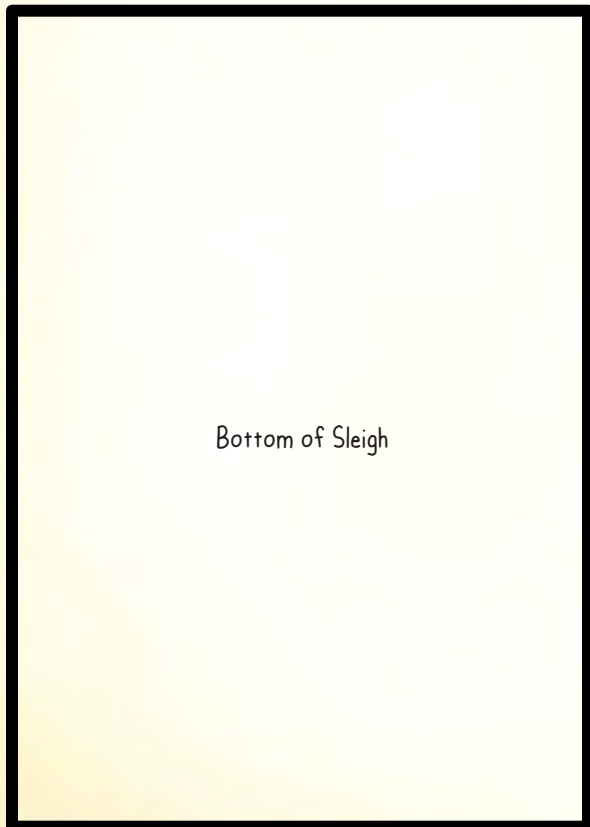
Front of Sleigh



Bottom of Seat



Top of Seat



Bottom of Sleigh



Back of Seat