

# Daisy Cakes

## GINGERBREAD MAN COOKIES

Each year, Kim Nelson bakes close to 500 gingerbread man cookies as a fundraiser for Ballet Spartanburg.

### INGREDIENTS

- 1/3 cup shortening
- 1 cup light or dark brown sugar
- 1½ cup molasses
- 2/3 cup ice water
- 7 cups unbleached all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon allspice
- 1 teaspoon ginger
- 1 teaspoon ground cloves
- 1 teaspoon cinnamon

1. Preheat oven to 350 degrees.

2. In a stand mixer, use a paddle attachment to combine shortening, brown sugar and molasses. Add ice water.

3. Sift flour, baking soda, salt, allspice, ginger, cloves and cinnamon. Mix the flour mixture into the water mixture.

4. Roll dough to 3/8-inch thickness and cut with gingerbread man cookie cutter.

5. Place cookies on a silicone- or parchment paper-lined baking sheet and bake for 12 to 15 minutes.

If making gingerbread ornaments, bake the ornaments at 250 degrees for 1 hour. Before baking, use a drinking straw to make a hole in the top of the ornament to thread the ribbon through.

Note: If the amount of this recipe is too much for the mixer to hold, cut in half.

