

A decorative border of gingerbread cookies surrounds the text. The cookies are arranged in a rectangular frame, with one row along the top, one along the bottom, and vertical columns on the left and right sides. Each cookie is a simple illustration with a brown base and a golden-brown top with a scalloped edge.

Gingerbread Recipe

Mix: $\frac{1}{2}$ cup soft margarine
1 $\frac{1}{2}$ cups brown sugar
2 $\frac{1}{4}$ cups molasses

Stir in: 1 cup cold water

Sift together and add to mixture:

10 $\frac{1}{2}$ cups flour
3t baking powder
1 $\frac{1}{2}$ t salt
1 $\frac{1}{2}$ t allspice (I substituted nutmeg)
1 $\frac{1}{2}$ t ground ginger
1 $\frac{1}{2}$ t ground cloves
1 $\frac{1}{2}$ t cinnamon

Roll dough onto floured surface and cut with gingerbread cookie cutter (add flour as needed to keep dough from sticking to rolling pin). These will not spread so you can place them close together - just not touching.

Bake in a 350° oven for 12 - 15 minutes.

Decorate