

Gingerbread Men

2 sticks butter

1 cup sugar

1 egg

1 cup molasses

2 tablespoons vinegar

4 ½ cups flour

1 ½ teaspoons baking soda

1 tablespoon ginger

1 teaspoon cinnamon

1 teaspoon ground cloves

½ teaspoon salt

In a mixing bowl cream the butter, softened. Gradually add the sugar and beat the mixture until light and fluffy. Beat in egg. Blend in molasses and vinegar.

In another bowl, sift together the flour, baking soda, ginger, cinnamon, cloves, and salt. Gradually add this to the creamed mixture. Chill mixture at least three hours.

On a well-floured surface, roll out the dough to 1/8 inch thickness. With a floured gingerbread man cutter, cut out the dough. Transfer men to buttered baking sheet with a wide spatula. Bake in a preheated oven at 375° for six or seven minutes. Cool on wire racks. Decorate or frost with icing as desired. Yield: 8 doz. small men