

HOLIDAY GINGERBREAD

Ingredients:

185 ml	butter, softened
125 ml	white sugar
60 ml	brown sugar
60 ml	fancy molasses
1	egg
550 ml	flour
2 ml	salt
5 ml	baking powder
3 ml	cinnamon
5 ml	ginger
1 ml	nutmeg

Royal Icing:

1	egg white
1/2ml	cream of tartar
250 ml	icing sugar
(add more sugar if needed)	

Method:

1. Preheat the oven to 350 F and place the racks in the two center levels.
2. In a large bowl cream the margarine till soft. Add the white and brown sugar and beat again. Add the egg and molasses and beat again.
3. In a medium bowl measure out all of the dry ingredients. Add half of the flour to the creamed mixture, stirring with a wooden spoon until blended. Then add the rest in two portions and stir till well blended.
4. Once the flour has all been added in test the dough to see if it needs more flour so that it is not sticking to your hand. Take it out of the bowl and knead it a few times to create a ball. Divide the ball in half and flatten each half into a 6" round disk, wrap it in saran wrap and put it in the freezer for 20 mins.
5. Take the chilled disks of dough out of the freezer and place on a lightly floured counter. Roll out the dough to 1/4 inch thickness. Use the Christmas cookie cutters available to cut out your shapes remembering to cut them close together so you don't have to re-roll too much dough.
6. Bake on an ungreased cookie sheet for 12 mins or until edges are golden brown. Let the cookies stand on the cookie sheets for 1 min before removing to cooking rack. Do not stack cookies on the rack. Once the cookies have cooled beat together the egg white, cream of tartar and icing sugar and use to decorate the cookies as desired. Let icing sit until it hardens.