



Gingerbread Men

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Rated: ★★★★★

Prep Time:
25 Minutes

Ready In: 1 Hour
37 Minutes

Submitted By:
Kim

Cook Time:
12 Minutes

Servings: 15

"Doesn't need molasses!!!!"

INGREDIENTS:

1/2 (3.5 ounce) package cook and serve butterscotch pudding mix	3/4 cup all-purpose flour
1/4 cup butter	1/4 teaspoon baking soda
1/4 cup packed brown sugar	3/4 teaspoon ground ginger
1/2 egg	1/2 teaspoon ground cinnamon

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (15). The directions below still refer to the original recipe yield (30).

1. In a medium bowl, cream together the dry butterscotch pudding mix, butter, and brown sugar until smooth. Stir in the egg. Combine the flour, baking soda, ginger, and cinnamon; stir into the pudding mixture. Cover, and chill dough until firm, about 1 hour.
2. Preheat the oven to 350 degrees F (175 degrees C). Grease baking sheets. On a floured board, roll dough out to about 1/8 inch thickness, and cut into man shapes using a cookie cutter. Place cookies 2 inches apart on the prepared baking sheets.
3. Bake for 10 to 12 minutes in the preheated oven, until cookies are golden at the edges. Cool on wire racks.

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