

HENRY'S BAKERY AT PROCTOR
GINGERBREAD BOY COOKIES

1 cup brown sugar
2 cups white sugar
1 cup shortening = ½ cup Crisco and 1 stick room temp. butter
1 teaspoon baking soda
2 teaspoons ground ginger
1 teaspoon cinnamon
1 teaspoon vanilla
3 eggs
2 tablespoons molasses
5 ½ cups **cake flour**

Preheat oven to 375 degrees.

Cream butter/shortening, add brown and white sugar.

Add eggs and molasses and mix.

Sift dry ingredients together.

Add dry ingredients to wet ingredients and mix until smooth.

Roll out and cut with gingerbread-boy/girl cookie cutter.

Not too thin.

Sprinkle with a little sugar if you wish.

Bake 8 - 10 minutes. Undercook a little so that cookies are chewy.

*Dough can be prepared and refrigerated for 4 days before baking.