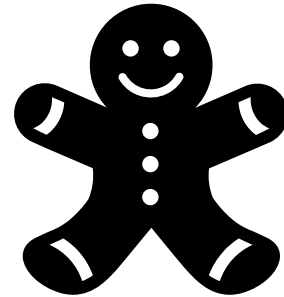


Gingerbread Cookie Recipe from Amelia's Family

1/3 cup shortening
1 cup brown sugar
1½ cups dark molasses
2/3 cup cold water
6 cups flour
2 tsp. baking soda
1 tsp salt
1 tsp nutmeg
1 tsp ginger
1 tsp. cloves
1 tsp. cinnamon



Cream together the shortening and brown sugar in a bowl. Stir in the molasses, then add water and mix thoroughly. Sift together dry ingredients (flour, baking soda, salt, nutmeg, ginger, cloves, and cinnamon) and add to shortening mixture, stirring until thoroughly combined. Chill dough in refrigerator.

Spread a little more flour onto a cutting board. Use this cutting board to roll out the dough into ½ inch thickness. Cut with cookie cutters of the shapes you want, or with a knife.

Place cookies about 1 inch apart on a baking sheet. Bake for 15 minutes at 350°. Frost with icing and add sprinkles as you want. (Try adding a couple drops of lemon extract to give the frosting a brighter taste!)