THE J.M. SMUCKER Co

Gingerbread Reindeer

Prep Time	Cook Time	Serves	Difficulty
30 mins	12 mins	42	N/A

Ingredients

- **Gingerbread:**
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 1/4 cup (50 mL) molasses
- 1 egg
- 2 3/4 cup (675 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking soda
- 2 tsp (10 mL) cinnamon
- 1 tbsp (15 mL) ginger
- 1/2 tsp (2 mL) clove
- 1/2 tsp (2 mL) salt
- **Decorations:**
- icing, candy canes, red jelly beans, assorted candies

Directions

Step 1:

Cream butter, brown sugar, molasses and egg together thoroughly, in a large mixing bowl using an electric mixer, until light and fluffy in texture. Add remaining ingredients gradually to butter mixture, mixing well.

Step 2:

Chill dough for 30 minutes for easy rolling.

Step 3:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 4:

Roll dough 1/4” (6 mm) thick on floured surface. Cut with a 3” (7.6 cm) gingerbread man cookie cutter. Place on prepared baking sheets.

Step 5:

Bake in preheated oven for 10 to 12 minutes, or until cookies are set.

Step 6:

Cool on wire cooling rack.

Step 7:

Decorating reindeer : turn gingerbread men upside down so the feet become the antlers and the head becomes the nose. Decorated as desired.

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