



THE J.M. SMUCKER Co

Gingerbread reindeer

Makes: 42 cookies (approximately)

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1/4 cup molasses
- 1 egg
- 2 3/4 cup Robin Hood® Original All Purpose Flour
- 2 tsp baking soda
- 2 tsp cinnamon
- 1 tbsp ginger
- 1/2 tsp clove
- 1/2 tsp salt
- Decorations:
- Icing, candy canes, red jelly beans, assorted candies

Directions

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.

Chill dough for 30 minutes for easy rolling.

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

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.

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

Cool on wire cooling rack.

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

Images

