



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  $\frac{1}{4}$ " (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

