



Gingerbread Cutouts

INGREDIENTS

- ½ cup Hy-Vee unsalted butter, softened
- ½ cup Hy-Vee granulated sugar
- 1 ½ tsp Hy-Vee ground ginger
- 1 ½ tsp Hy-Vee ground allspice
- 1 tsp Hy-Vee ground cinnamon
- 1 tsp Hy-Vee baking powder
- 1 tsp Hy-Vee baking soda
- ½ cup molasses
- 1 egg yolk
- 2 cups Hy-Vee all-purpose flour
- Royal Icing, optional

PREPARATION

- 1** In a medium mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, ginger, allspice, cinnamon, baking powder and baking soda. Beat until combined, scraping sides of bowl occasionally. Beat in molasses and egg yolk until combined. Beat in as much flour as you can with the mixer. Stir in any remaining flour using a wooden spoon. Divide dough into quarters. Cover and chill dough for 3 hours or until easy to handle.
- 2** Preheat oven to 350°. Grease a cookie sheet; set aside. On a lightly floured surface, roll one portion of dough at a time to ¼-inch thick. Using a 2- or 3½-inch cookie cutter, cut out shapes. Place one-inch apart on prepared cookie sheet.
- 3** Bake for 8 to 9 minutes or until bottoms are light brown. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack and cool. If desired, decorate cookies with Royal Icing.
- 4** Gingerbread People Cutouts: Prepare as directed. Cut with 4-inch people-shape cookie cutters. Makes about 20 cookies.

NUTRITION FACTS

Calories: 50
Total Fat: 2g
Saturated Fat: 1g
Trans Fat: 0g
Cholesterol: 10mg

Sodium: 15mg
Carbohydrates: 8g
Fiber: 0g
Sugar: 4g
Protein: 1g