

HER MAJESTY'S GINGERBREAD COOKIES

COPY QUEEN ELIZABETH and serve gingerbread people to your family, friends, and guests!

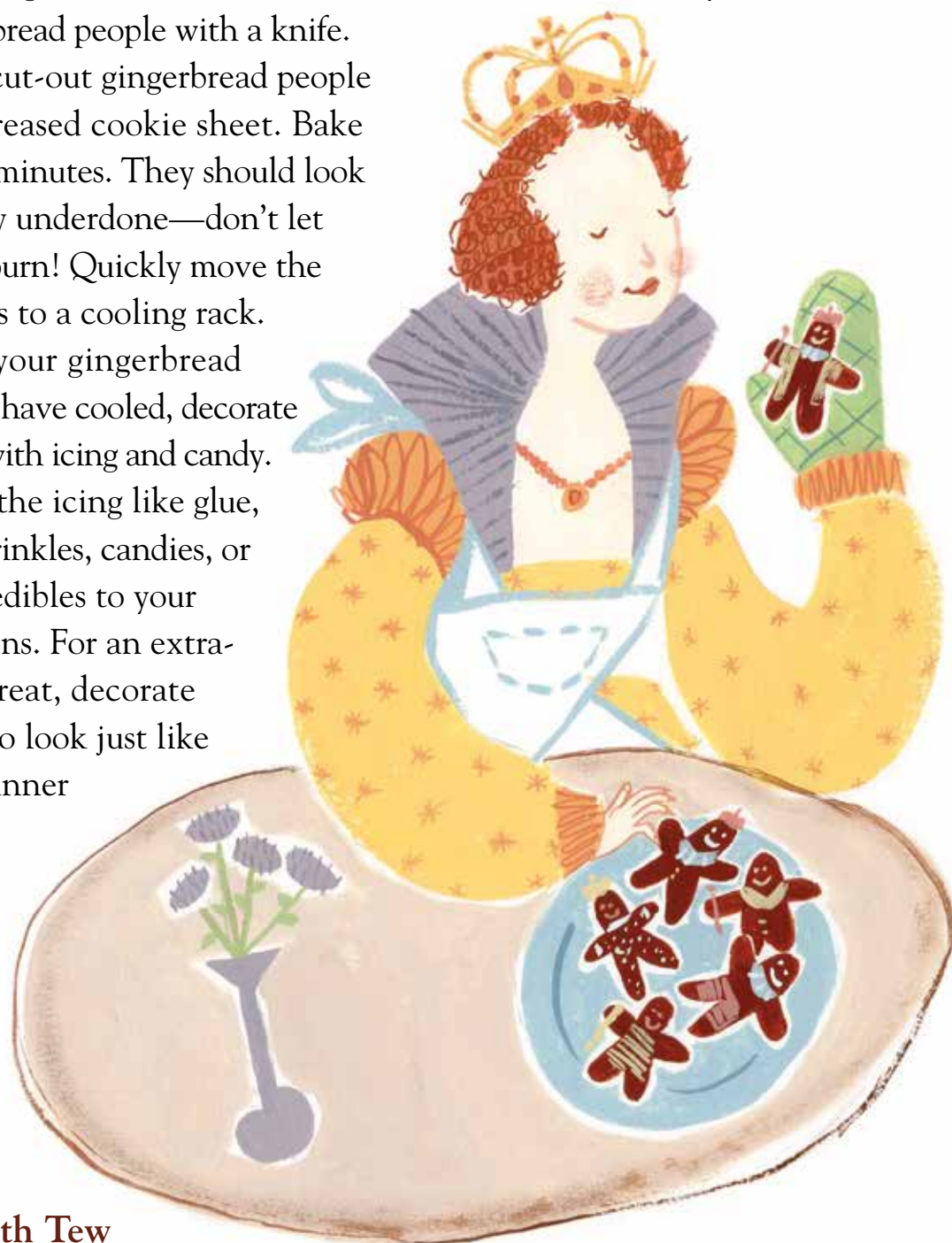
WHAT YOU'LL NEED:

- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup shortening
- $\frac{3}{4}$ cup molasses
- 1 egg
- $\frac{3}{4}$ tsp. salt
- $1\frac{1}{2}$ tsp. baking powder
- $\frac{3}{4}$ tsp. baking soda
- $1\frac{1}{2}$ tsp. ground ginger
- $1\frac{1}{2}$ tsp. ground cloves
- 1 tsp. cinnamon
- $\frac{3}{4}$ tsp. ground nutmeg
- 3 cups flour
- White icing
- Chocolate chips, hard candies,
gumdrops, sprinkles,
other candies
- Cookie cutters



WHAT TO DO:

1. Preheat oven to 350° F. Beat sugar and shortening with an electric mixer, then add molasses and egg. Add dry ingredients and beat everything together. Cover dough and refrigerate for 3 hours.
2. Roll dough to ¼-inch thickness. Use cookie cutter or cut your own gingerbread people with a knife.
3. Place cut-out gingerbread people on a greased cookie sheet. Bake for 10 minutes. They should look slightly underdone—don't let them burn! Quickly move the cookies to a cooling rack.
4. After your gingerbread people have cooled, decorate them with icing and candy. Using the icing like glue, add sprinkles, candies, or other edibles to your creations. For an extra-royal treat, decorate them to look just like your dinner guests!



by Marybeth Tew
Art by Caitlin Alexander