

Gingerbread Cookies



Ingredients:



- 1 1/4 cups sugar
- 1 cup [Hiland Dairy Butter](#), softened
- 1 egg
- 3 tablespoons dark corn syrup
- 1 teaspoon vanilla
- 3 cups unbleached flour
- 1 1/2 teaspoons baking soda

- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1 tube white piping frosting
- 1 tube red piping frosting
- Red candy dots

Directions:

Preheat oven to 350 F.

In a large mixing bowl, beat sugar and butter at medium speed until creamy, about 2 minutes.



Add egg, syrup and vanilla and beat for 2 minutes.



Sift the flour, baking soda, cinnamon, ginger, salt and cloves together in a separate bowl.



Reduce speed to low and gradually add the flour mixture to the creamed mixture. Beat for 2 minutes. The dough should be thick.



Divide the dough into 3 equal parts. Wrap each section in plastic wrap and flatten to make disc shapes.



Refrigerate the dough for up to 2 hours.

Roll out each section on a clean, cold, floured work surface until each is 1/8 inch thick. Cut out gingerbread shapes using a cookie cutter.



Place each cookie onto an ungreased cookie sheet 1 inch apart and bake for 8 minutes.



Transfer onto a cookie rack and cool.

Decorate your gingerbread men with white and red frosting. Use the red candy dots for buttons.