

# STORY ACTIVITY

## Activity: Making Gingerbread Cookies

### Materials

Stove, refrigerator, 2 bowls,

### Ingredients

6 cups all-purpose flour  
1 tablespoon ground ginger  
1 teaspoon ground nutmeg  
1 teaspoon cinnamon  
1 tablespoon baking powder  
1 teaspoon ground cloves  
1 cup shortening, melted and cooled slightly  
1 cup molasses  
1 cup brown sugar  
1/2 cup water  
1 egg  
1 teaspoon vanilla extract

### Directions ([www.allrecipes.com](http://www.allrecipes.com))

1. Mix the flour, baking powder, ginger, nutmeg, cloves, and cinnamon; set aside.
2. In a medium bowl, mix together the shortening, molasses, brown sugar, water, egg, and vanilla until smooth. Gradually stir in the dry ingredients, until they are completely absorbed (from step 1). Divide dough into 3 pieces, pat down to 1 1/2 inch thickness, wrap in plastic wrap, and refrigerate for 3 hours.
3. Preheat oven to 350 degrees F. On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto an ungreased cookie sheet.
4. Bake for 10 to 12 minutes in the preheated oven. When the cookies are done, they will look dry, but still be soft to the touch. Remove from the baking sheet to cool on wire racks. When cool, the cookies can be frosted with the icing of your choice.

### Caution

Whenever making food for students always check to see if any they are allergic to the ingredients in the recipe.

