



## Gingerbread Men

### Ingredients:

- 1 package spice cake mix
- $\frac{1}{2}$  cup all-purpose flour
- 2 eggs
- $\frac{1}{3}$  cup vegetable oil
- $\frac{1}{3}$  cup dark molasses
- 2 teaspoons ground ginger
- Raisins for decorations

### Directions:

- Combine cake mix, flour, eggs, oil, molasses and ginger in large bowl (mixture will be soft). Refrigerate 2 hours.
- Preheat oven to 375°.
- Roll dough to  $\frac{1}{4}$ -inch thickness on lightly-floured surface. Cut with gingerbread man cookie cutter. Place on ungreased baking sheet 3 inches apart. Decorate with raisins.
- Bake at 375° for 8 to 10 minutes or until edges start to brown. Remove immediately to cooling rack.

### Notes:

**Tip:** You may also decorate baked and cooled cookies with vanilla frosting and assorted candies.

**Tip:** If planning to hang cookies, make hole in each cookie in dough near edge with straw.

Yield: 12 to 14 six-inch tall gingerbread men