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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Gingerbread Men

I like the holiday season a lot, and when I was a kid nothing got me in the spirit more than a good old-fashioned candy cane. Now that I am a bit older I find that I like my sugar in a more complex form, and Gingerbread Men do the trick quite nicely. Veteran readers may notice that this recipe is a repeat from December of 2002, so if you didn't give it a try then, you have another shot at it now!

½ cup butter	½ tsp baking soda
½ cup sugar	½ tsp ground cinnamon
½ cup molasses	1 tsp ground ginger
1 ½ tsp white vinegar	¼ tsp salt
3 cups sifted all-purpose flour	1 egg, beaten

1. Combine butter, sugar, molasses, and vinegar in a saucepan.
2. Bring to a boil, then let cool.
3. Resift flour with baking soda, cinnamon, ginger, and salt.
4. Stir beaten egg into molasses mixture (if mix is too hot, egg will start to cook!)
5. Blend sifted ingredients into molasses/egg, mixing well; be patient, this will take a while.
6. Chill dough, covered, in the fridge.
7. Separate cooled dough into three portions.
8. Roll out on a lightly floured surface to about 1/8-inch thickness.
9. Cut into gingerbread men & women, or use other shapes.
10. Decorate with raisins, cinnamon dots, candy stars, etc. before baking, or icing after baking.
11. Bake on greased cookie sheets at 375°F for 8-10 minutes. Be careful not to overbake.
12. Remove and cool on wire racks.

Cookies will be soft when they come out of the oven, and will get crisp as they cool. For softer cookies, roll dough into thicker portions.



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