

Gingerbread Cookies Mix in a Jar
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons ground ginger
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 cup packed brown sugar
1 gingerbread boy-shaped cookie cutter

Use a clean 1 quart jar and press each layer down firmly. Put in half of the flour along with the baking powder and baking soda. Add the spices and the remaining flour. Add the brown sugar last. Tie a ribbon around the top of the jar and attach the cookie cutter and the directions below.

Gingerbread Cookies



Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Mix in 1/2 cup softened butter, 3/4 cup molasses and 1 or 2 eggs. Mix until completely blended. Cover and refrigerate 45 minutes. Preheat oven to 350°F. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes. Place cookies on lightly greased cookie sheet about 2" apart. Bake 10 to 15 minutes. Decorate with icing.