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Holiday Gingerbread Man Classroom Craft

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These gingerbread men look good enough to eat! The 444 candy-inspired mosaics are more than enough to decorate the 24 paper gingerbread bases. Have all the fun of decorating without the mess of icing or the risk of gluten allergies. Pop out the bases and mosaics and use glue to create your design.

The term "gingerbread" refers to any baked goods that are flavored with molasses and a combination of spices (usually ginger, cloves, nutmeg and cinnamon). This can include cakes, cookies and biscuits. Gingerbread was brought to Europe in 992 by an Armenian monk named Gregory of Nicopolis. The first documented appearances of what we would recognize as the gingerbread men come from England in the 16 century. Bakers practiced "Figural Biscuit-making," and Queen Elizabeth I even had some of these made to look like important guests!

When European settlers came to North America, they brought gingerbread with them. American Cookery, published in 1796, was the first American cook book to feature a gingerbread recipe! According to the Guinness Book of Records, the world's biggest gingerbread man was made in Norway In 2009. It weighed a whopping 1,435.2 lbs (651 kg)!

Ingredients

- 3 cups flour
- 2 teaspoons Ginger, Ground
- 1 teaspoon Cinnamon, Ground
- 1 teaspoon baking soda
- ¼ teaspoon Nutmeg, Ground
- ¼ teaspoon salt
- ¾ cup butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup molasses
- 1 egg
- 1 teaspoon Pure Vanilla Extract



Directions

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
2. Preheat oven to 350 degrees F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.
3. Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired. Store cookies in airtight container up to 5 days.

