

Gingerbread reindeer



*What a great Christmas combination —
gingerbread and reindeer.*

YOU WILL NEED

75 mL	shortening (room temperature)	1/3 c.
75 mL	brown sugar (lightly packed)	1/3 c.
1	egg	1
150 mL	molasses	2/3 c.
675 mL	all-purpose flour	2 3/4 c.
5 mL	baking powder	1 tsp.
5 mL	ground ginger	1 tsp.
2 mL	ground cinnamon	1/2 tsp.
	mini pretzels (broken in half)	
	candies for decoration	

large mixing bowl, wooden spoon, wax paper, rolling pin, round cookie cutter (or a glass or a jar lid), lifter, baking sheet lined with aluminum foil, cooling rack

- 1 Preheat the oven to 190°C (375°F).
- 2 Beat together the shortening and sugar until fluffy. Stir in the egg and molasses. Add the flour, baking powder, ginger and cinnamon. Blend well.
- 3 Following the instructions on page 5, roll out some dough until it is 0.5 cm (1/4 in.) thick. Cut out cookies using the cookie cutter. With the lifter, transfer cookies to the baking sheet, placing them about 5 cm (2 in.) apart. Repeat with remaining dough. Add pretzel pieces for antlers and candies for eyes and a nose.



- 4 Bake 10 to 12 minutes, until firm. Cool for 3 minutes, then transfer cookies to the cooling rack. Cool completely.

Makes about 3 dozen cookies

OTHER IDEAS

★ Create stained-glass cookies by rolling out some dough until it is 0.5 cm (1/4 in.) thick. Cut out cookies using cookie cutters, then cut holes in each with a smaller cookie cutter or a knife. Transfer cookies to the baking sheet, then fill each hole with a different color of crushed Life Savers candy. With a straw, poke a hole near the edge of each cookie. Bake and cool cookies, then string ribbon through each hole and hang as decorations.



★ Make a jigsaw puzzle by rolling out dough until it is 0.5 cm (1/4 in.) thick. Cut out a rectangle, any size you like. Bake for about 12 minutes — the time will depend on the size. As soon as you take the cookie out of the oven, ask an adult to help cut it into puzzle pieces. When the cookie is completely cool, ice and decorate it.



★ You can use this dough to make a gingerbread house, but make it a little stronger by kneading it first.



★ Make chocolate gingerbread by replacing 125 mL (1/2 c.) flour with sifted unsweetened cocoa powder and adding 250 mL (1 c.) chocolate chips.

WRAP IT UP

★ Make a Christmas tree gift bag. Arrange lengths of ribbon across a cloth or paper bag so that the shortest is at the top and the longest at the bottom. Cut a piece of ribbon a little longer than the tree is tall. Glue it down the middle of the other ribbons. Dab glue at the tips of the ribbons, if you like.

