


Gingerbread Cut-outs

Ingredients

- ¼ cup butter, softened
- ¼ cup margarine
- ½ cup packed brown sugar
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- ¼ teaspoon ground cloves
- ¼ cup full-flavor molasses
- 1 egg
- 2 cups all-purpose flour
- ¾ cup whole-wheat flour



Directions

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1. In a large bowl, combine butter and margarine; beat with mixer for 30 seconds. Add brown sugar, ginger, baking soda, cinnamon, salt and cloves. Beat until well-mixed. Beat in molasses and egg. (Mixture will look curdled.) Add all-purpose flour and whole-wheat flour, beating just until combined.
2. Cover and chill the dough for 2 to 3 hours or until easy to handle. Preheat oven to 375°F. Lightly grease cookie sheets; set aside. On a lightly floured surface, roll dough to ⅛-inch thickness. Using a 2- to 3-inch cookie cutter, cut out shapes. Bake for 4 to 6 minutes or until edges are firm and centers are set.

