

Gingerbread People

Makes about 24 six-inch gingerbread people

6 cups all-purpose flour	1 1/2 teaspoons ground cloves
1 teaspoon baking soda	1 teaspoon finely ground black pepper
1/2 teaspoon baking powder	1 1/2 teaspoons salt
1/2 pound (2 sticks) unsalted butter, room temperature	2 large eggs
1 cup dark-brown sugar, packed	1 cup unsulfured molasses
4 teaspoons ground ginger	Currants
4 teaspoons ground cinnamon	Royal Icing (recipe follows)
	Gingerbread Cookie Template (template follows)

1. In a large bowl, sift together flour, baking soda, and baking powder. Set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar until fluffy. Mix in spices and salt, then eggs and molasses. Add flour mixture; combine on low speed. Divide dough in thirds, and wrap in plastic. Chill for at least 1 hour.
3. Heat oven to 350°. Line baking sheets with Silpats (a French nonstick baking mat). Set aside. On a lightly floured work surface, roll dough 1/8-inch thick. Cut into gingerbread people shapes. Transfer to prepared baking sheets.
4. Print out templates. Cut out desired decorations and place on cookies. Press currants into dough to create eyes and buttons. To create hair, roll a piece of dough into a ball and pass through a clean garlic press. Attach hair to heads. Bake until crisp, but not darkened for about 20 minutes. Let cookies cool on wire racks.
5. Decorate with royal icing.

Note: When making very large cookies, use two spatulas to transfer cutout dough to baking sheets, or roll dough directly onto the baking sheet. Press cutter into the dough, and remove the excess before taking away the cutter.

Royal Icing

Makes about 2 1/2 cups

2 large egg whites, or more to thin icing

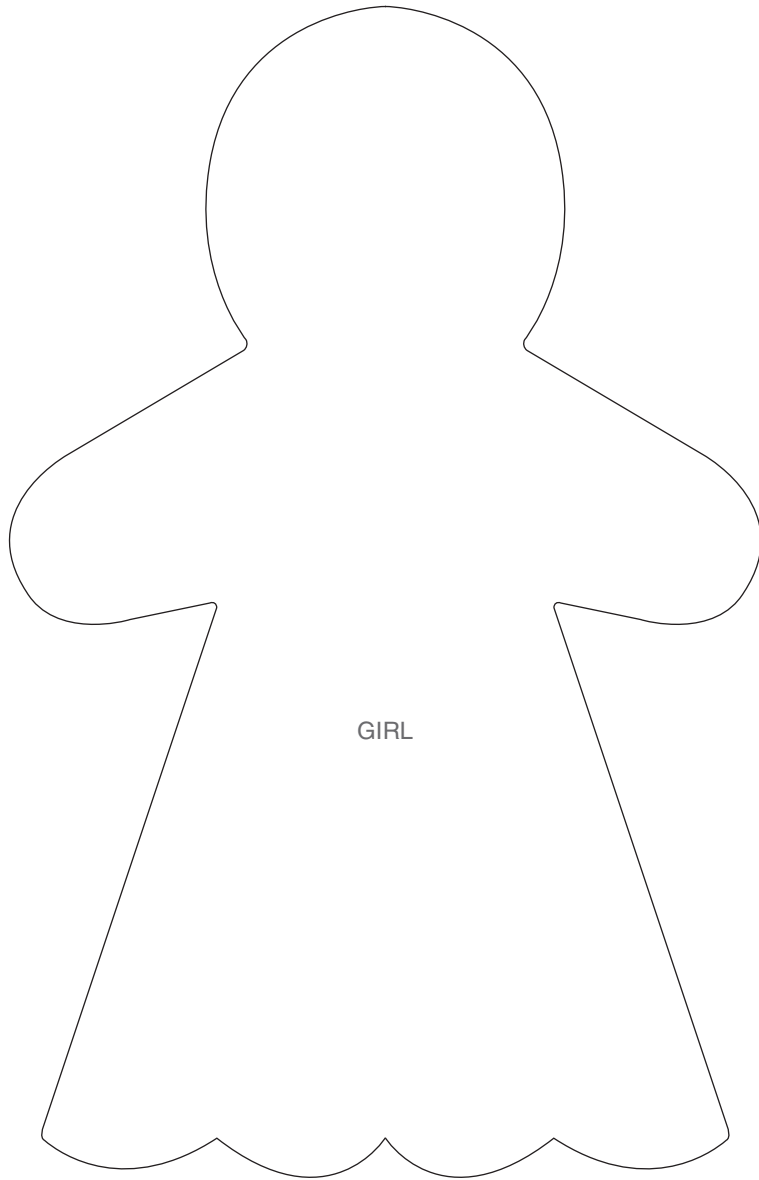
4 cups sifted confectioners' sugar, or more to thicken icing

Juice of 1 lemon

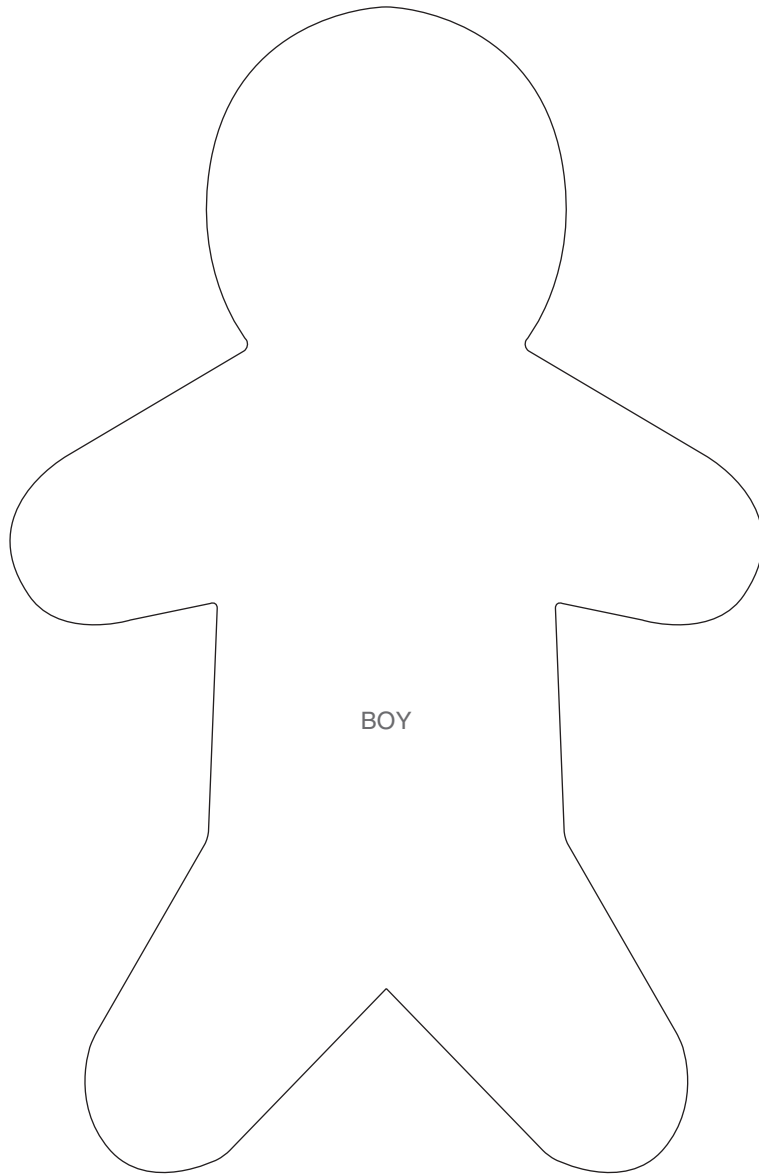
1. Beat the whites until stiff but not dry. Add sugar and lemon juice; beat for 1 minute more. If icing is too thick, add more egg whites; if it is too thin, add more sugar. The icing may be stored in an airtight container in the refrigerator for up to 3 days.

Note: Raw eggs should not be used in food prepared for pregnant women, young children, or anyone whose health is compromised.

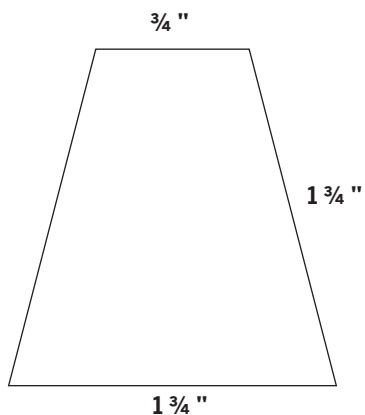
TEMPLATE



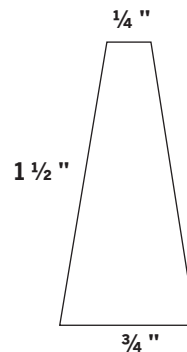
TEMPLATE



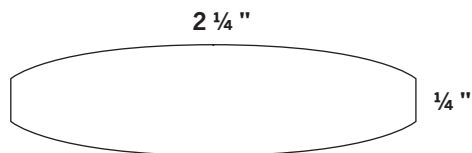
TEMPLATE



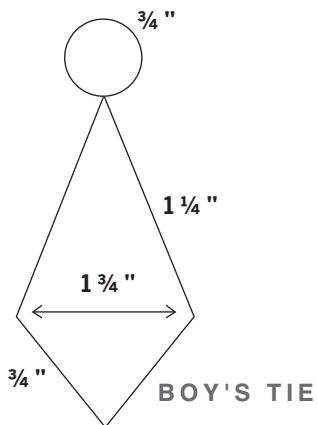
GIRL'S APRON



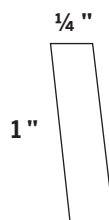
GIRL'S TIE PIECE



GIRL'S WAIST SASH



BOY'S TIE



BOY'S OVERALL STRAPS & PANT CUFFS

ALSO USED

- 1/2" STAR ASPIC CUTTER
- #808 PIPING TIP FOR BUTTONS(ATECO TIP)
- GARLIC PRESS FOR HAIR
- #808 PIPING TIP FOR SHOES CUT IN HALF
- SQUARE SCALLOPED CUTTER TRIMMED TO 3/4" X 3/4"