

FAMILY FUN WITH GINGERBREAD

One Delicious Recipe, Three Cookie Creations

Nothing signals the holiday season like the sweet and slightly spicy snap of ginger. With one basic gingerbread dough recipe, three festive cookie variations for the entire family are just a mixing bowl away.



Whether a **Classic Gingerbread Man** or a fun new interpretation, these flavor-packed treats merit a place in tomorrow's memories of this holiday season.

Beginning with the classic dough recipe below, delicious gingerbread variations for kids of all ages, like **White Chocolate Kissed Gingerbread Cookies**, are as easy as adding a white chocolate striped "drop" to the center of the ginger cookie. For a more grown-up treat, **Gingerbread Whoopie Pies with Lemon Crème** round out the trio, with marshmallow and lemon cream sandwiched between two ginger cookies.

Gingerbread Cookie Dough

3 cups flour
2 teaspoons McCormick® Ground Ginger
1 teaspoon McCormick® Ground Cinnamon
1 teaspoon baking soda
1/4 teaspoon McCormick® Ground Nutmeg
1/4 teaspoon salt
3/4 cup (1 1/2 sticks) butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg

MIX flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses and egg; beat 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.

ROLL 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.

BAKE in preheated 350°F oven 8 to 10 minutes or until edges of cookies are set and just beginning to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks to cool completely. Decorate cookies as desired.

Makes 2 dozen.

White Chocolate Kissed Gingerbread Cookies: Prepare **Gingerbread Cookie Dough** as directed. **SHAPE** dough into 1-inch balls. Roll in granulated sugar. Place 2 inches apart on ungreased baking sheets. **BAKE** in preheated 350°F oven 8 to 10 minutes or until edges of cookies just begin to brown. Immediately press a chocolate candy into center of each cookie. Remove to wire racks; cool completely. Store cookies in airtight container. Makes 5 dozen.

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