

GINGERBREAD COOKIE FACES

—pampered|chef—




13-14 SANDWICH COOKIES ▶ PREP TIME: 15 MINUTES | TOTAL TIME: 28 MINUTES plus cooling time



GINGERBREAD COOKIE FACES

YOU'LL NEED

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| 1 pkg (16.5 oz/468g) refrigerated sugar cookie dough | $\frac{3}{4}$ tsp (4 mL) ground cinnamon |
| $\frac{3}{4}$ cup (175 mL) all-purpose flour, plus additional as needed | $\frac{1}{2}$ tsp (2 mL) ground ginger |
| 2 tbsp (30 mL) molasses | $\frac{1}{8}$ tsp (0.5 mL) ground cloves |

 *ask for an adult's help*

DIRECTIONS

-  Preheat the oven to 350°F (180°C).
- Crumble the cookie dough into the **Mixing Bowl**. Stir in the flour, molasses, and spices with the **Funny Face Kitchen Scraper** until well blended. (The dough will be crumbly—you may need to use your hands!)
- Divide the dough in half. Move one dough half to a floured surface. Roll the dough out with a rolling pin until it's $\frac{1}{4}$ " (6 mm) thick (see cook's tip). Lightly dip the **Emoji Cookie Cutters** in flour and cut out as many cookies as you can. Use the **Mini Nylon Turner** to move the cookies onto a cookie sheet.
- Repeat step 3 with the remaining dough half. Collect the dough scraps from both halves and repeat rolling and cutting.
-  Bake for 11–13 minutes, or until the cookies are a light golden brown.
- Remove the cookie sheet from the oven to a cooling rack and cool for 3 minutes. Use the turner to move the cookies to a cooling rack.

COOK'S TIP

Make sure your dough is rolled out right. Use the middle ridge on the side of the cookie cutters as a guide!

U.S. Nutrients per serving (1 cookie): Calories 180, Total Fat 7 g, Saturated Fat 2 g, Cholesterol 5 mg, Sodium 100 mg, Carbohydrate 28 g, Fiber 1 g, Sugar 14 g, Protein 2 g

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cut out and include with your gift!