

Trim and fold in half to create a 5x7 recipe card



**From the kitchen of:**  
MSU BAKERS

**Recipe for:**  
Gingerbread Spartans

**Makes:**  
24 (5-inch) cookies

**INGREDIENTS**

- 3 cups flour
- 2 tsps ground ginger
- 2 tsps ground cinnamon
- ¼ tsp nutmeg
- ¼ tsp cloves
- ½ tsp baking soda
- 1 tsp baking powder
- ¼ tsp salt
- ¾ cup (1½ sticks) butter, softened
- ¾ cup firmly packed brown sugar
- ½ cup molasses
- 1 egg
- 1 tsp vanilla extract



**DIRECTIONS**

Mix flour, ginger, cinnamon, nutmeg, cloves, baking soda, baking powder, and salt in large bowl. Set aside.

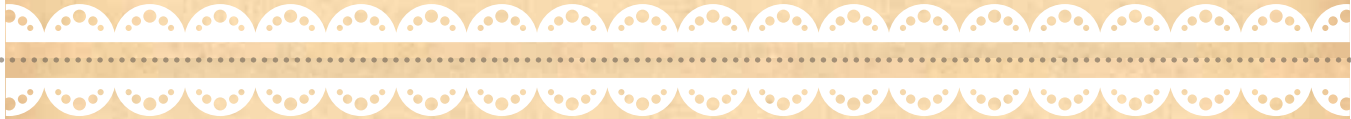
Beat butter and brown sugar in a large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed.

Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

Preheat oven to 350°F. Roll out dough to ¼-inch thickness on lightly floured work surface. Cut dough into gingerbread people shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.

Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired.

Store cookies in airtight container up to 5 days.



fold