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

Preheat oven to 350°F. Roll out dough to ⅛-inch thickness on floured surface. Cut dough into Gingerbread People shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.

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

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

Mix flour, ginger, cinnamon, nutmeg, cloves, baking soda, baking powder.