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Xmas Gingerbread Biscuits



Ingredients

1 cup brown sugar
1/3 cup shortening
1 1/2 cups dark molasses
2/3 cup cold water
7 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground ginger
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
Frosting
4 cups powdered sugar
1 teaspoon vanilla
4 to 5 tablespoons light cream
Food colouring- if desired

Preparation

1. Beat brown sugar, shortening, molasses and water with electric mixer on medium speed, or mix with a spoon, until well mixed in a large bowl
2. Stir in remaining ingredients
3. Cover and refrigerate at least 2 hours
4. Heat oven to 350°F
5. Grease a baking sheet lightly
6. On a floured surface, roll the mixture till it is about 1/4 inch thick
7. Cut with floured gingerbread cutter or other shaped cutters
8. Place the gingerbread cutouts about 2 inches apart on a baking sheet

9 Bake for 10 to 12 minutes or until no mark remains when touched

10 When ready remove from the baking sheet to a cooling rack straight away

11 Cool completely- which should take about 30 minutes

12 In medium bowl, mix powdered sugar, vanilla and cream until the frosting is smooth and spreadable

13 Add food colour if desired

14 Frost cookies using the topping mix- you can get creative at this point!

Cooks Note