

Giant Gingerbread Man Cookies



3/4 cup plus 2 tablespoons butter or margarine, softened
1/4 cup molasses
1 egg
1 package Yumee Yumee Cookies mix
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
Dash ground nutmeg

In a large bowl, beat butter until creamy. Add molasses and egg to butter and mix well.

In a medium bowl, combine Yumee Yumee Cookies mix, ginger, cinnamon, and nutmeg. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Immediately press dough into a greased giant gingerbread man cookie pan, filling no more than 1/2 full.

Bake at 350 degrees for 10 minutes, or until cookiee is lightly browned on the edges. Allow cookiee to sit in pan for 10 minutes. Lightly tap pan on counter to loosen cookiee. Remove cookiee from pan by inverting cookiee onto a wire rack and allow cookiee to cool completely. Decorate cooled cookiee with royal icing.

Makes 3 giant Gingerbread Man cookiees

Cook's Note: *Electric mixer required.* Bake smaller cookie pan shapes for 7 minutes. Cool cookiees in pan for 10 minutes. Lightly tap pan on counter to loosen cookiees. Remove cookiees from pan and cool on a wire rack. Decorate with royal icing.