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| Drawing of reindeer flying through a starry sky |
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| |  | | --- | | Snowman Cookie Craft  *Makes 1 cookie to make, admire, & eat* | | |  | | --- | |  | | Sugar cookie and frosting (store bought or homemade) | | Piece of thread of pull-apart red licorice rope (for earmuff) | | 2 chocolate buttons (like M&Ms) or other round candy (like Skittles) | | 2 regular plus 4 mini chocolate chips (for eyes and mouth) | | Sliced sugared gummy orange candy (for nose) | | | Holidays 2020, Nina Iwanaga |   Drawing of gingerbread house and gingerbread men |

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|  | |  | | --- | | 1. Preheat oven to 350 degrees. | | 1. Sift flour, ginger, baking soda, cinnamon, and salt into bowl, stir, sift again. | | 1. Beat shortening in mixing bowl until creamy. | | 1. Gradually beat in white sugar into shortening, then egg, and dark molasses. | | 1. Sift 1/3 of flour mixture into shortening mixture, stir thoroughly to blend. | | 1. Sift in remaining flour mixture and mix until soft dough forms. | | 1. Shape into 1-inch diameter balls. | | 1. Roll balls in cinnamon sugar. | | 1. Place balls on ungreased baking sheet (can use parchment paper). | | 1. Bake about 10 minutes until tops slightly cracked. | | 1. Cool and store in an airtight container. (Cookies will soften if left out) | |  | |  | | Adapted from All Recipes: <https://www.allrecipes.com/recipe/10365/grandmas-gingersnap-cookies/> | | Drawing of Christmas lights |
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