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| Drawing of reindeer flying through a starry sky |
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| 2 cups sifted all-purpose or gluten-free flour 1 cup sugar |
| 1 tbsp ground ginger 1 egg or egg substitute equivalent (like enerG) |
| 2 tsp baking soda 1/4 cup dark molasses |
| 1 tsp ground cinnamon 1/3 cup cinnamon sugar  |
| ½ tsp salt |
| ¾ vegetable shortening (like Spectrum) |
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| Gingersnap Cookies*Can be made gluten-free or vegan* | Holidays 2020Nina Iwanaga |

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| Snowman Cookie Craft*Makes 1 cookie to make, admire, & eat* |
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| 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) |

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| Holidays 2020, Nina Iwanaga |

Drawing of gingerbread house and gingerbread men |

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

 | Drawing of Christmas lights |
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| 1. Frost top of cookie.
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| 1. Curve licorice “earmuff top” at upper end of cookie, adding chocolate
 |
| button/round candy on either end to finish the “earmuff.” |
| 1. Place orange candy slice “carrot nose” in the middle.
 |
| 1. Add regular chocolate chip “eyes” above “nose” and mini chocolate
 |
| chips in a curved row for “mouth” below. |
| 1. Admire and then eat! It’s not meant keep. The frosting will soften the
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| cookie. |
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 | Drawing of gingerbread cookies |
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