

Gingerbread

The Creative Curriculum®
for Preschool Recipe Cards

MATERIALS



2 large
mixing
bowls



mixing
spoons



measuring
spoons



cookie
cutters



parchment
paper



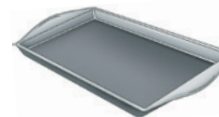
measuring
cups



liquid
measuring
cup



rolling
pin



cookie
sheet

INGREDIENTS



1/4 cup
softened
butter



1/2 cup
brown sugar



1/2 cup dark
molasses



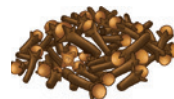
3 1/2 cups
all-purpose flour,
plus extra for
dusting



1 teaspoon
grated
ginger



1/2
teaspoon
salt



1/4
teaspoon
ground
cloves



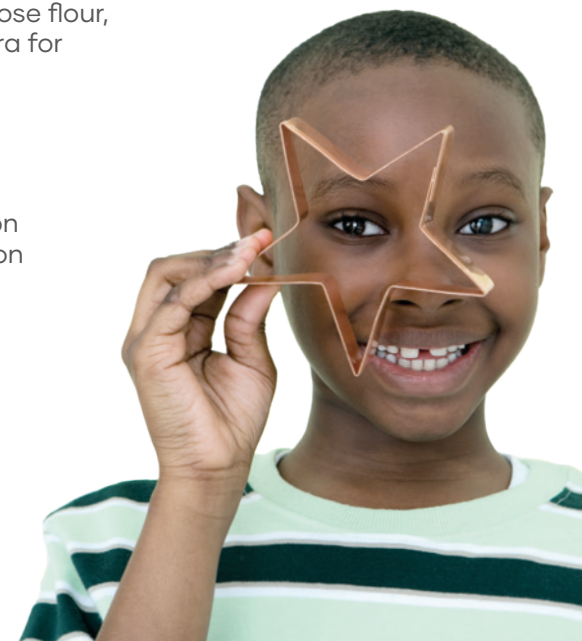
1/2
teaspoon
cinnamon



1 teaspoon
baking soda



1/4 cup
water



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INSTRUCTIONS



1

Preheat oven. Preheat the oven to 350° F.



2

Mix butter and brown sugar. Blend the butter and brown sugar with a mixing spoon in a mixing bowl. **Add molasses.** Add the molasses and mix.



3

Mix dry ingredients. Mix the flour, baking soda, ginger, salt, cloves, and cinnamon in another mixing bowl. **Slowly add dry mixture to the molasses mixture.**



4

Add water. Add water until the dough becomes firm.



5

Roll dough. Roll out the dough on a floured surface. **Cut dough.** Use cookie cutters to cut out shapes from the dough.



6

Bake. Bake for 8–12 minutes on a cookie sheet lined with parchment paper.

SAFETY TIP:

Don't double dip!
Never reuse a spoon that someone used for tasting.

