Gingerbread Cutouts (Cookie Exchange Quantity)
Ingredients

Cookies

1 cup packed brown sugar
1/3 cup shortening
1 1/2 cups dark molasses
2/3 cup cold water
7 cups Gold Medal™ 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

Easy Creamy Frosting

4 cups powdered sugar
1 teaspoon vanilla
About 5 tablespoons half-and-half

Steps
1 In large bowl, stir together brown sugar, shortening, molasses and water. Stir in remaining cookie ingredients. Cover and refrigerate at least 2 hours.
2 Heat oven to 350°F. Lightly grease cookie sheet. On floured surface, roll dough 1/8 inch thick. Cut with floured gingerbread cutter or other favorite shaped cutter. Place about 2 inches apart on cookie sheet.
3 Bake 10 to 12 minutes or until no indentation remains when touched (for a softer, chewier cookie, bake 8 to 10 minutes). Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
4 In large bowl, stir together all frosting ingredients until smooth and spreadable. Decorate cookies with frosting.