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.