Gingerbread People Recipe

2 sticks (or 8 ounces) unsalted butter (softened)
2/3 cup molasses
2/3 cup dark brown sugar, firmly packed
2 large eggs
5 cups all-Purpose flour
½ tsp baking soda
1 tsp salt
¼ tsp ground cloves
¾ tsp ground nutmeg
4 tsp ground ginger
2 tsp ground cinnamon

- Cream butter and sugar until light; combine eggs and molasses and add them to the butter mixture; combine dry ingredients and add them to the butter mixture. Mix until well combined. Cover and let chill for one hour before rolling.
- Preheat oven to 350 degrees.
- Roll piece of dough to ¼ inch thick.
- Cut cookies.
- Place cookies on a prepared cookie sheet.
- Bake for seven minutes.
- Cool and decorate using either classic confectionery icing or chocolate with your choice of décor.