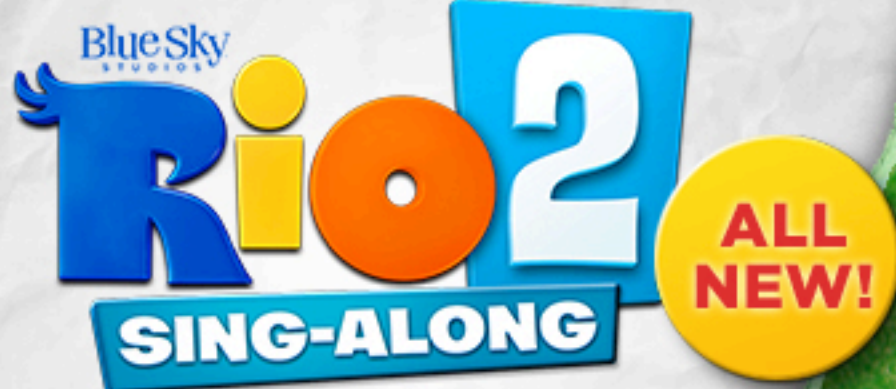


CELEBRATE THE HOLIDAYS




ON BLU-RAY™, DVD & DIGITAL HD!

Happy Holidays from Our Flock to Yours!
GINGERBREAD COOKIES




Ingredients



1 cup sugar
3/4 cup butter, softened
1 egg yolk
1 tablespoon molasses
1 tablespoon orange juice

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground allspice



Instructions

Combine sugar and butter in large mixer bowl and beat at medium speed until creamy.

Add egg yolk, molasses and orange juice; continue beating until well mixed. Reduce speed and add remaining ingredients. Beat until well mixed. Divide dough in half and wrap in plastic wrap. Refrigerate until firm (2 to 3 hours or overnight).

Heat oven to 350°F. Roll out dough on lightly floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/8-inch thickness. Cut with cookie cutters and place 1-inch apart onto ungreased cookie sheets. Bake for 8 to 11 minutes or until set.

Cool 1 minute and remove from cookie sheets. Decorate as desired.

