

[GINGERBREAD BOYS.](#) [Directions.](#) [Print out.](#)

From the P.T.A. of P.S. 166, The "Eat" Cookbook. March 1975. Compiled and edited by Judie Wishny & Tanya Kaufman. p. 63.

GINGERBREAD BOYS

Michele Waldman

Ingredients.

2 cups sugar	1 tsp. ground cloves
1/2 cup margarine	2 tsps. cinnamon
1/2 cup butter	1 tsp. nutmeg
2 eggs	1 tsp. soda
1/4 cup molasses	1/4 tsp. salt
4 cups flour	raisins
1 tsp. ginger	red cinnamon candies (Red Hots)

Directions.

1. Cream together, sugar, margarine and butter.
2. Add flour, ginger, ground cloves, cinnamon, nutmeg, soda, and salt.
3. Divide into four parts. Wrap each tightly and place in refrigerator overnight.
4. Roll dough on a well-floured board.
5. Cut out with a cookie cutter.
6. Decorate with raisins and red cinnamon candies.
7. Bake at 325 degrees for 10-12 minutes.