

# Betty's Gingerbread Men -- Made with Grandson Carter



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In this video, Betty demonstrates how to make Gingerbread Men. Grandson Carter helps with one pan of Gingerbread Girls and Boys. Betty makes some large Gingerbread Teddy Bears.

## Ingredients:

2 ¼ cups sugar  
¾ cup water  
1/3 cup dark corn syrup  
1 ½ tablespoons ground ginger  
1 ¼ tablespoons ground cinnamon  
2 teaspoons ground cloves  
1 ¼ cups butter  
1 tablespoon baking soda  
1 tablespoon water  
6 cups all purpose flour  
cinnamon candies for decoration, if desired

In a medium pot over medium heat, cook 2 ¼ cups sugar, ¾ cup water, 1/3 cup dark corn syrup, 1 ½ tablespoons ground ginger, 1 ¼ tablespoons ground cinnamon, and 2 teaspoons ground cloves, stirring until sugar dissolves. Remove from heat and add 1 ¼ cups butter, stirring until melted. Set aside. Combine 1 tablespoon baking soda and 1 tablespoon water. Stir into sugar mixture. Pour sugar mixture into a large bowl, and gradually add 6 cups all purpose flour, continually beating at medium speed with a heavy-duty electric mixer until blended. Divide dough into thirds. Roll one-third of the dough to 1/8-inch to ¼-inch thickness on a lightly floured surface. Cut with a 5 ½-inch gingerbread man cutter, and place on baking sheet, lined with parchment paper. If you choose to use cinnamon candies for eyes or shirt buttons, put them firmly in place before putting gingerbread men in the oven. Bake at 350 degrees (F) for 10 to 12 minutes, or until gingerbread men begin to brown around edges. Remove gingerbread men from oven and place on wire rack to cool completely. Repeat procedure with remaining dough. Decorate as desired. I will be uploading a white decorator's icing tomorrow that is perfect for these Gingerbread Men! I hope you enjoyed watching the fun Carter and I had making these Gingerbread Men! --Betty