

Disney FROZEN

SING-ALONG EDITION

GINGER BREAD

OLAF COOKIES

Ingredients:

6 cups All-Purpose Flour	1 cup Brown Sugar
1 tablespoon Baking Powder	1/2 cup Water
1 tablespoon Ground Ginger	1 Egg
1 teaspoon ground nutmeg	1 teaspoon Vanilla Extract
1 teaspoon ground cloves	1/8 inch White Fondant Sheets
1 teaspoon ground cinnamon	Black Frosting
1 cup shortening	Orange Frosting
1 cup Molasses	

Preparation:

This recipe is meant to be prepared by an adult. Children should only help under close supervision.

1) Combine your flour, baking powder and spices (ginger, nutmeg, cloves, and cinnamon) thoroughly in a mixing bowl. 2) In a separate mixing bowl, add your shortening, molasses, brown sugar, water, egg, and vanilla, then, beat together until smooth. 3) Stir your dry ingredients in slowly, until fully combined. 4) Divide your dough into 3 or 4 pieces of approximately the same size, flatten each piece to about 1 inch thick, then, wrap in plastic wrap, and refrigerate for at 3 hours. 5) Preheat oven to 350°. 6) Place your dough on a lightly floured board and roll out until 1/4 inch thick. Cut flat dough into the cookie shapes provided on the following page. 7) Place cookies shapes on an un-greased cookie sheet about 1 inch apart from each other. 8) Bake for 10 to 12 minutes. 9) Remove baking sheet and place cookies out to cool on a wire rack. 10) Time to decorate! While your cookies cool, rollout your white fondant (frosting sheet) to about 1/8 inch. Cut your main Olaf shape out of the fondant using the Olaf shape provided on the following page. 11) Apply your fondant shape to the middle of your cookie shape, (like the picture shown) then, add your eyes, buttons, mouth and nose.



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