

Easy Gingerbread Cookies

Age: Toddlers (18-36 months), Preschool-age (3-4 years)

This activity helps your child's development in this domain: Language and Literacy

What You Need:



- 1 cup white whole wheat flour
- ½ tsp. baking powder
- ½ tsp. cinnamon
- 1/8 tsp. ground ginger
- 1/8 tsp. allspice
- 1/8 tsp. salt
- 2 T. molasses
- 2 T. milk
- ¼ cup butter, softened
- Toppings: icing, sprinkles, raisins, chocolate chips, etc.

What To Do:

1. Place all ingredients into a bowl and encourage your child to use her hand to mix together to form a dough. Together, make a flattened disc of dough and wrap in plastic. Refrigerate for about 10 minutes.
2. Preheat oven to 370 degrees F. and line two baking sheets with parchment paper.
3. Together, roll the dough ¼ inch thick between two pieces of parchment or plastic wrap.
4. Have your child cut out the dough with a gingerbread man/woman cookie cutter and transfer to the prepared baking sheets. Bake for 8-10 minutes, until lightly browned around the edges.
5. After the cookies are completed cooled, have your child use icing to make a face and decorate with a variety of toppings.



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Adapted from: www.yummytoddlerfood.com



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