

Gingerbread Friend Baker's Dough Recipe

4 cups flour
1 cup salt
1 tsp cinnamon
1/2 tsp ground cloves
1 tsp nutmeg
2 tsp ground ginger
1-1/2 cups water
2 teaspoons vegetable oil (optional)

Step 1:

Mix the salt, flour, cinnamon, cloves, nutmeg, and ginger together. The spices give the Friends color and smell that imitates real gingerbread cookie recipes. Gradually add the water until the dough becomes elastic. Add the vegetable oil. If the dough is too sticky, add more flour. If it is too dry, simply add more water.

Step 2:

Knead the dough until mixed well.

Step 3:

Roll out the dough and cut out the Gingerbread Friends. Bake them at 200 degrees until they're hard. It's better to use a lower heat for a longer time (about one hour). Baking times will vary depending on the thickness of the Gingerbread Friends. If the dough starts to get too dark before cooking is complete, you can cover it with aluminum foil.