

1 Find the names in the word search puzzle.



PIG



COW



HEN



HORSE



**GINGERBREAD
MAN**



FOX

P X J U C T X C R U R J J U C
 G V M I X P H C X A V C O O Q
 G I N M E W O B Q S P E W P Z
 E I N M X U R A F C G T C H F
 K R P G H J S N E H X X Q H B
 Y N W T E W E W Y Q O A C I J
 G G I E S R O O E U F K F A J
 O G Q M P H B J Y P J F L D A
 P R N T Y C C R S Z L E O W X
 R M X J R U L U E P K R G C U
 G Q V C S C X Q J A Q Z J I R
 K V W E U M A W K S D J W O W
 D I L W M L W N D W P M T H Z
 U M L Z S F Y P R K O M A D U
 D T K Z X T B L O Z C N B N L

2 Let's make some gingerbread men?

Ingredients

- 1/2 cup butter, softened
- 3/4 cup packed dark brown sugar
- 1/3 cup molasses
- 1 large egg, room temperature
- 2 tablespoons water
- 2-2/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground ginger
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- Frosting of choice

Preparation

1. Cream butter and brown sugar until light and fluffy. Beat in molasses, egg and water. In another bowl, whisk together remaining ingredients minus frosting; gradually beat into creamed mixture. Divide dough in half. Shape each into a disk; cover. Refrigerate until easy to handle, about 30 minutes.
2. Preheat oven to 350°. On a lightly floured surface, roll each portion of dough to 1/8-in. thickness. Cut with a floured 4-in. gingerbread man cookie cutter. Place 2 in. apart on greased **baking sheets**.
3. Bake until edges are firm, 8-10 minutes. Remove to wire racks to cool completely. Frost as desired.

