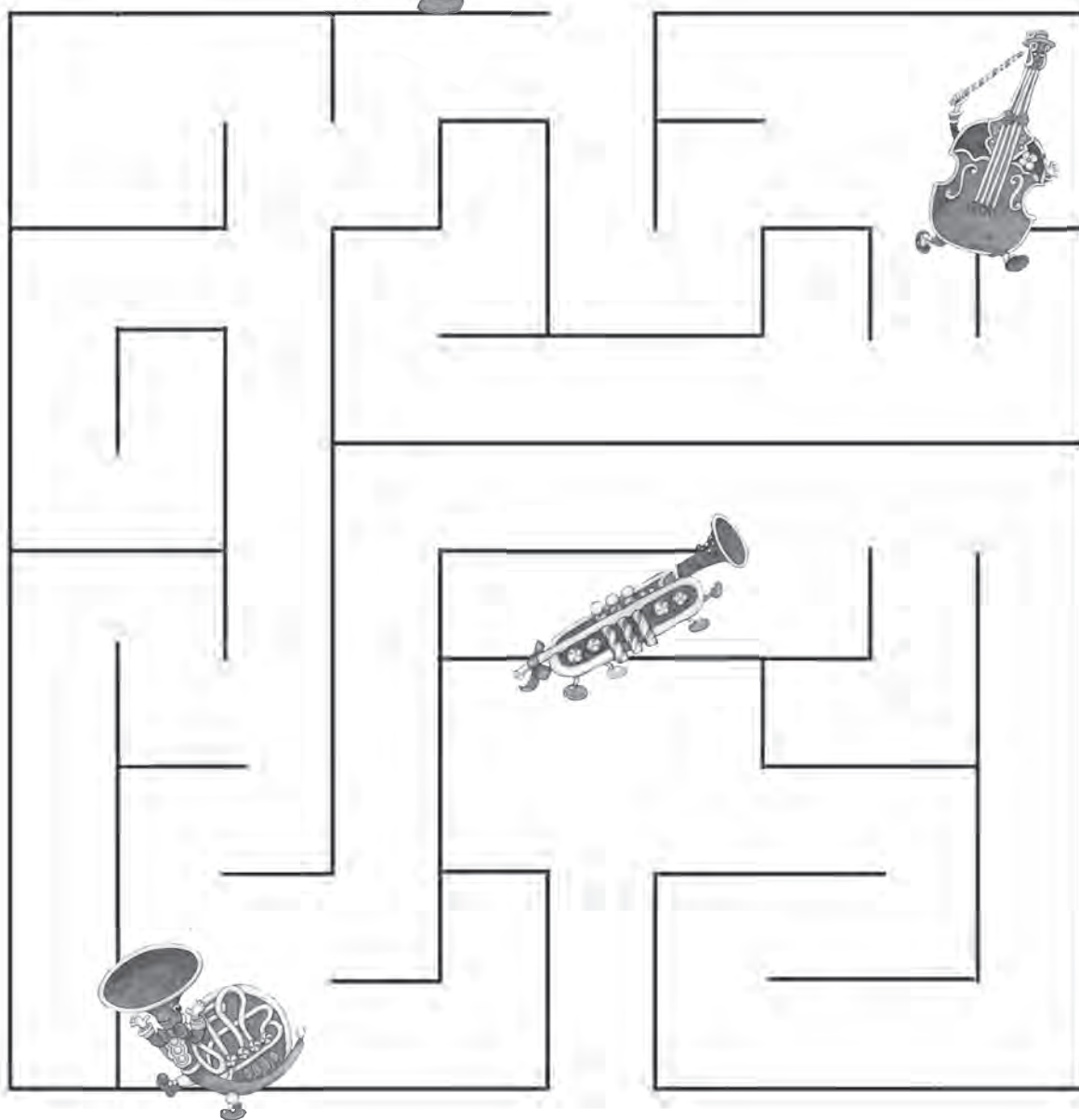


Help the Gingerbread Band escape from the villagers  
so they don't get eaten!

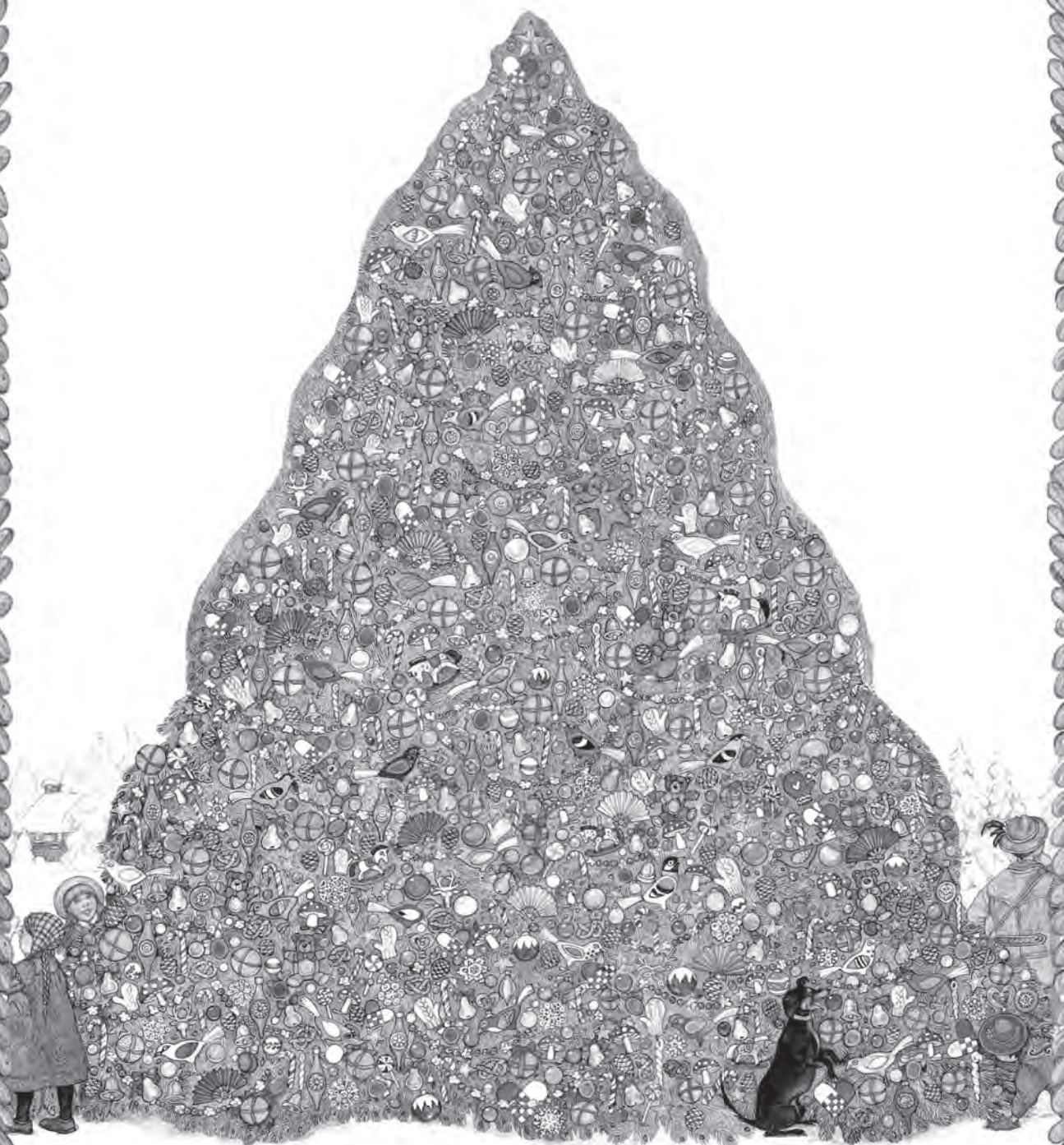


# FINISH



# SEEK AND FIND

Can you find where Gingerbread Baby is hiding?  
Circle him in the tree below!





# MAKE YOUR OWN GINGERBREAD BABY!

Prep for the holidays by making gingerbread cookies!

Make sure you ask an adult for help first!

## What you'll need:

Rolling pin  
Parchment paper  
Measuring cup  
3 cups all-purpose flour  
1 1/2 teaspoons baking powder  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1 tablespoon ground ginger  
1 3/4 teaspoons ground cinnamon  
1/4 teaspoon ground cloves  
6 tablespoons unsalted butter  
3/4 cup dark brown sugar  
1 large egg  
1/2 cup molasses  
2 teaspoons vanilla



## Directions

1. In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
2. In a large bowl beat butter, brown sugar, and egg on medium speed until well blended.
3. Add molasses and vanilla to large bowl mixture, and mix until blended.
4. Gradually stir dry ingredients into the large bowl and mix until smooth.
5. Divide dough in half. Wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
6. Preheat oven to 375 degrees and prepare baking sheets by lining with parchment paper.
7. Place 1 portion of the dough on a lightly floured surface.
8. Sprinkle flour over dough and rolling pin.
9. Roll dough, cut out cookies with gingerbread baby cookie cutter and place them on your cookie sheet.
10. Bake 1 sheet at a time for 7-10 minutes.
11. After cookies are cool, decorate any way you'd like.
12. Enjoy your delicious Gingerbread Baby creations!





# SPOT THE DIFFERENCE

Can you spot the differences between these two Gingerbread Bands?



Answer key: Gingerbread button, Gingerbread pom  
pom, Bass button, Bass bow, Cello foot.

