

# Nathan's Gingerbread Men

**1 cup butter or margarine, softened**  
**1-1/2 cups granulated sugar**  
**1 cup mild molasses**  
**1/2 cup cold coffee**  
**6 cups all-purpose flour**  
**2 teaspoons baking soda**  
**1 teaspoon salt**  
**1/2 teaspoon ground nutmeg**  
**1/2 teaspoon ground cloves**  
**Colored sugar or nonpareils for decorating (optional)**

In large mixing bowl, cream butter and sugar; blend in molasses and coffee. Sift together flour, baking soda, salt, nutmeg and cloves; add to molasses mixture and mix well. Chill dough 1 to 2 hours or until easy to handle. If needed, add a little additional flour.

Preheat oven to 350 degrees F. On a lightly floured surface, roll dough 1/4-inch thick; cut with cookie cutters that were dipped in flour. Place on ungreased cookie sheets; bake for 12 to 15 minutes. Cool on wire cooling racks. Frost cookies with icing by inverting them and quickly swirling tops in icing; decorate as desired. For traditional gingerbread men, use decorator icing to add features as desired. *Quantity varies by size of cookie cutters used.*

## Icing

**1 envelope unflavored gelatin**  
**3/4 cup cold water**  
**3/4 cup granulated sugar**  
**3/4 cup powdered sugar**  
**3/4 teaspoon baking powder**  
**1/2 teaspoon vanilla extract**

In small saucepan, combine unflavored gelatin and cold water; let stand 5 minutes to soften. Stir in granulated sugar. Heat and stir over very low heat until gelatin and sugar dissolve. Transfer mixture to mixing bowl. Add powdered sugar; beat until foamy. Add baking powder and vanilla; beat for about 10 minutes or until very thick.