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Soft & Chewy Gingerbread Men

Yield: 15 min Total Time: 35 min

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Ingredients:

- 3 cups all-purpose flour
- 3/4 cup dark brown sugar
- 1 tablespoon ground cinnamon
- 1 tablespoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 3/4 teaspoon baking soda
- 3/4 cup unsalted butter cut into 12 pieces and softened slightly
- 3/4 cup molasses
- 2 tablespoons milk

Nutrition:

Calories: 270 calories
Carbohydrate: 43 grams
Cholesterol: 25 milligrams

4. Fat: 10 grams5. Fiber: 1 grams6. Protein: 3 grams

7. SaturatedFat: 6 grams8. Sodium: 150 milligrams

9. Sugar: 20 grams

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