

## GINGERBREAD CUTOUT ORNAMENTS

Take gingerbread to a new level with these adorable ornaments!

**THESE ORNAMENTS ARE NOT EDIBLE!**

### INGREDIENTS

- 1 cup unsweetened applesauce
- 1 1/2 cup ground cinnamon
- 2 tablespoons craft glue
- Mixing bowl
- Toothpick or drinking straw
- Plastic wrap or wax paper
- Rolling pin
- Baking sheets
- Cookie cutters
- Glitter, puffy paints, rhinestones, etc. for decorating, optional
- Ribbon, thread, wire or hooks for hanging

### INSTRUCTIONS



1. Put applesauce, cinnamon, and glue in a large bowl and knead with hands to combine. Add more applesauce or cinnamon if needed until dough can be formed into a ball. You want the dough to be slightly dry but hold together when rolled out.



2. Place 1/3 of the dough between two sheets of plastic wrap or wax paper, and use the rolling pin to roll the dough to 1/4" thick.
3. Remove the top layer of plastic wrap/wax paper and use cookie cutters to cut out ornaments. Repeat with the remaining dough.
4. Use fingers to smooth down any rough edges.



5. Make holes for hanging in each ornament. Use a toothpick for smaller holes (good for using thread or wire to hang ornament) or a drinking straw for larger holes (better for ribbon).
6. Bake for about 2-1/2 hours in a 200° oven.

## *A Very Virtual Christmas*



7. Remove from oven and let cool completely.

8. Decorate however you'd like. Puffy paint and glitter glue are great for imitating icing.



9. String the ornaments on ribbon, wire, or thread and add your new, festive decorations to your tree!