Gingerbread People

These soft, chewy cookies are a delicious and healthier version of a traditional holiday treat. The fresh ginger and orange juice gives these cookies a uniquely fresh taste.

Serves 12-15

Ingredients

**Cookie Dough**
- ¼ cup unsalted butter, softened
- ¼ cup brown sugar
- ¼ cup honey
- ¼ cup molasses
- 1 tablespoon freshly grated ginger
- 2 ½ cups whole wheat pastry flour
- 1 teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon sea salt
- ½ cup orange juice
- ½ cup dried cranberries

**Frosting**
- 6 ounces light cream cheese
- 1/3 cup nonfat Greek vanilla yogurt
- 1 teaspoon vanilla
- 1 teaspoon orange zest
- ½ cup powdered sugar

Directions

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, blend butter and brown sugar until creamy.
3. Add honey, molasses, and ginger; mix well.
4. In a separate bowl combine flour, baking soda, cinnamon, and salt. Mix well
5. Slowly add dry mixture to wet ingredients.
6. Slowly add orange juice and mix until dough is pliable.
7. Refrigerate for at least an hour.
8. Roll out dough on lightly floured surface, and cut into 12-15 cookies. Place cut dough on lightly greased baking sheet.
9. Bake 8-10 minutes, until cooked through.
10. In a medium sized bowl, mix cream cheese, yogurt, vanilla and orange zest for 30 seconds with a mixer or immersion blender.
11. Slowly add powdered sugar.
12. Chill frosting for at least 30 minutes before spreading onto cookies. Decorate cookies with dried cranberries.

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