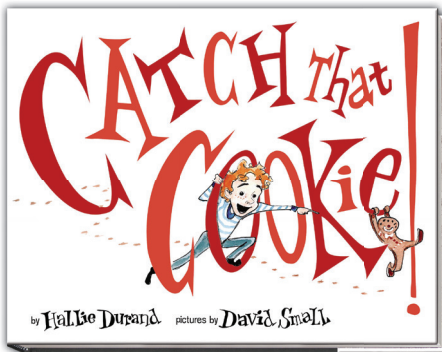


Activity: Catch That Cookie



In *Catch That Cookie!* the classroom kids outwit the wily gingerbread men who leave successive mischievous clues throughout the school.

Step 1: Prepare students by reading your favorite gingerbread man stories.

Step 2: Choose your final hiding spot for the actual G-men cookies; this can be as simple as the snack table or as complicated as the doll corner. From there work backward and choose the other places where you'll hide the clues, remembering that one clue will lead to another. We suggest three to four other spots for clues.

Step 3: Using the stencil in this kit for a pattern, make up your clues—you can rhyme them or write simple prose clues. You can also leave a word to be filled in as in *Catch That Cookie!* for extra laughs. For example, in *Catch That Cookie!* one clue is hidden in the sand table, so the clue reads:

Too bad you didn't catch us,
'Cause we taste like candy.
Now we're on vacation
On a beach that's _____.

Store your clues in a safe place.

Step 4: Mix your gingerbread dough in class, or have it prepared beforehand, and let the kids roll out and create their own G-men. Put them in the oven to bake, and emphasize that the oven door is “locked,” then return to the classroom. (Watch the clock. The cookies only take 10 minutes to cook.)

Step 5: Read another gingerbread man story . . . meanwhile have another teacher/helper place all of the clues in the designated locations, remembering that one clue must lead to the next. When the cookies are finished baking, your helping teacher can put them in a safe place.

(Additional ideas for extra fun: small powder footprints, parts of gingerbread men left along path on floor (as if they had fallen off when the gingerbread men ran), a raisin here or there, etc.)

Step 6: Take the kids to the kitchen, and open the oven. Nothing is there! Pick up the first clue and follow them to the end. **Important note:** Make sure the helping teacher puts the G-men in the end location while the kids are hunting for clues.



“In Small’s spirited illustrations, the children, their teacher, and the “G-men” all burst with spice and verve.” —*New York Times Book Review*



Gingerbread Recipe

Ingredients:

- 6 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon ground ginger
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 cup shortening, melted and cooled slightly
- 1 cup molasses
- 1 cup packed brown sugar
- ½ cup water
- 1 egg
- 1 teaspoon vanilla extract



Instructions:

1. Sift together the flour, baking powder, ginger, nutmeg, cloves, and cinnamon and set it aside.
2. In a medium bowl, mix together the shortening, molasses, brown sugar, water, egg, and vanilla extract until it's smooth. Gradually stir in the dry ingredients until they are completely absorbed. Divide the dough into 3 pieces, pat down to 1 ½ inch thickness, wrap in a plastic wrap, and refrigerate for at least 3 hours.
3. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius). On a lightly floured surface, roll the dough out to ¼ inch thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto an ungreased cookie sheet.
4. Bake for 10 to 12 minutes in the preheated oven. When the cookies are done, they will look dry, but still be soft to the touch. Remove them from the baking sheet and place them on wire racks to cool. When cool, the cookies can be frosted with the icing of your choice.

Makes 6 dozen cookies

Prep: 20 mins

Cook: 12 mins

Ready in: 4 hrs

Source: Allrecipes

<http://allrecipes.com/recipe/gingerbread-cookies-ii/>



Gingerbread Template

Copy the below template to create your own clues!

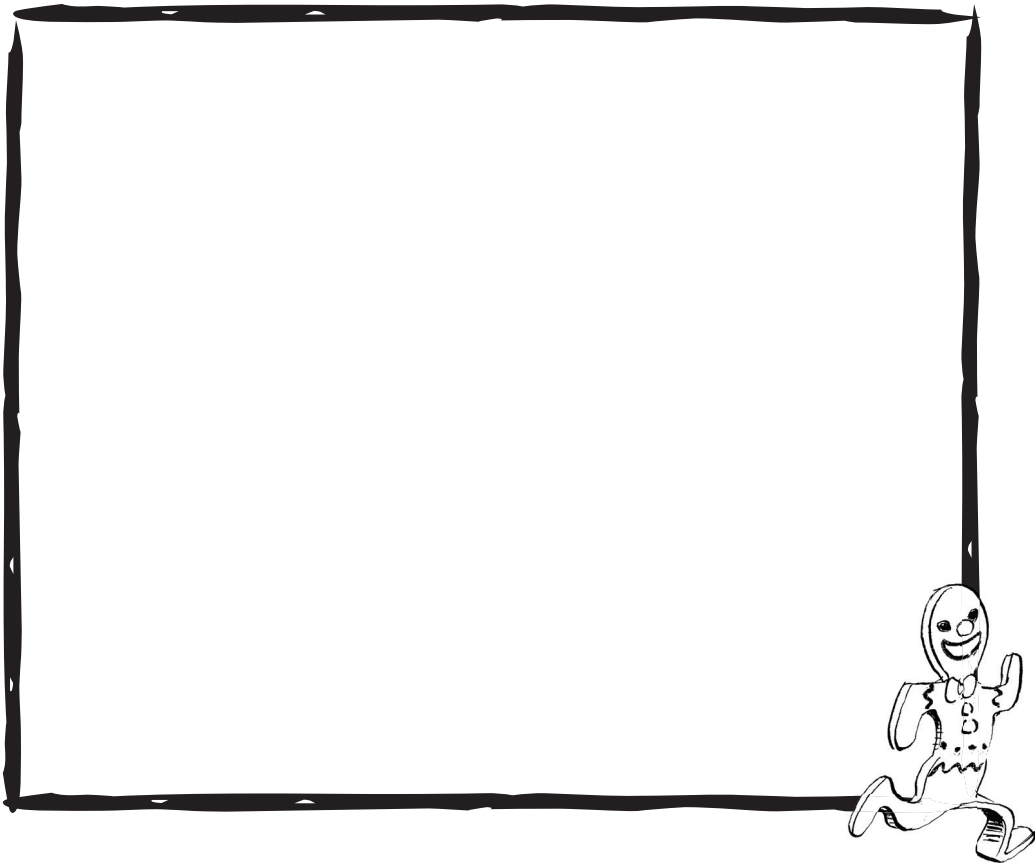


Activity: Kindergarten's Most Wanted

Using the below template, have the students make their own "Wanted" posters for the Gingerbread Man.

WANTED

Have You Seen This Cookie?



Height: _____ Last seen wearing: _____

Weight: _____

Eyes: _____ Warning: _____

Taste: _____