Chewy Gingerbread Man Cookies

10 Tablespoons butter, softened

3/4 cup brown sugar

2/3 cup molasses

1 large egg, at room temperature

1 teaspoon vanilla

3 and 1/2 cups flour

1 teaspoon baking soda

1/4 teaspoon salt

1 Tablespoon ground ginger

1 Tablespoon ground cinnamon

1/2 teaspoon ground allspice

1/4 teaspoon ground cloves

Beat butter until smooth and creamy.

Beat in brown sugar and molasses.

Beat in egg and vanilla.

Whisk together dry ingredients.

Slowly mix into wet ingredients until thoroughly combined.

Divide dough in half.  Shape each half into a disk.

Wrap in plastic wrap and refrigerate 3 hours to 3 days.

Roll chilled dough out on floured countertop to 1/4" thickness.

Cut with cookie cutters and place on silpat lined baking sheets.

Bake 8-11 minutes at 350.  Shorter for softer cookies - longer for crisp cookies.

Decorate with royal icing.