



Gingerbread Man Grilled Cheese Sandwiches

Ingredients Needed for Gingerbread Man Grilled Cheese Sandwiches

- 6 slices of Aunt Millie's Country Buttermilk Bread
- 6 slices of American cheese
- 3 tablespoons mayonnaise
- Gingerbread man cookie cutter

Directions | Yields: 6 Gingerbread Man Grilled Cheese Sandwiches

1. Heat a griddle or skillet over medium heat until warm.
2. Spread mayonnaise on one side of each slice of bread.
3. Place three slices of bread on the griddle or skillet, mayonnaise side down.
4. Top each slice with two slices of American cheese, then place another slice of bread on top with the mayonnaise side facing up.
5. Cook the sandwiches until the bread turns golden brown, approximately 4-6 minutes. Flip and cook the other side until golden brown as well.
6. Once cooked to your liking, remove the sandwiches from the heat and let them cool for a few minutes. Use a gingerbread man cookie cutter to cut out your fun-shaped sandwiches.
7. Serve with your favorite soup and enjoy!

