

GINGER SPICE COOKIES

Makes 3 dozen cookies

A holiday favorite, but great any time of the year

1 pkg HOMESTEAD GINGER SPICE

1 egg

COOKIE MIX

1/4 cup molasses

3/4 cup butter, softened

or sorghum

- ❖ Preheat oven to 350°.
- ❖ In medium bowl, cream butter, egg and molasses.
- ❖ Add cookie mix and blend well.
- ❖ Roll dough by tablespoonfuls into balls; place on ungreased cookie sheet. Press to flatten balls slightly.
- ❖ Bake 10-12 minutes. Remove to cooling rack.

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