INTIMATE WEDDINGS GINGERBREAD COOKIES

PRINT. CUT AND AFFIX TAGS TO MASON JARS WITH RIBBON

fingerbread Wookies

1. Empty contents of jar into a large bowl. Stir to blend ingredients. Mix in 1/2 cup softened butter or margarine A4 cup molosses, and one slightly beaten egg. if you prefer chewy cookies, add one tablespoon vinegar. Dough will be stiff. Cover and refrigerate for one hour. 2. Preheat oven to 350 degrees F (175 degrees C).

3. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart.

4. Bake for 10 to 12 minutes in preheated oven. Decorate as desired.

Ginderbread Confries

GINGERBREAD COOKIES

- 1. Empty contents of jar into a large mixing bowl. Stir to blend ingredients together. Mix in 1/2 cup softened butter or margarine, 3/4 cup molasses. and one slightly beaten egg. If you prefer your cookies chewy, add one tablespoon vinegar. Dough will be very stiff. Cover and refrigerate for one hour.
- 2. Preheat oven to 350 degrees F (175 degrees C).
- 3. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart.
- 4. Bake for 10 to 12 minutes in preheated oven. Decorate as desired.

GINGERBREAD COOKIES

1. Empty contents of jar into a large 1. Empty contents of Jar Into a large mixing bowl. Stir to blend ingredients together. Mix in 1/2 cup softened butter or margarine. 3/4 cup molasses, and one slightly beaten egg. If you prefer your cookies chewy, add one tablespoon vinegar. Dough will be

- 2. Preheat oven to 350 degrees F (175 degrees C).
- lightly floured surface. Cut into shapes with a cookie cutter Place cookies on a lightly greased cookie sheet about 2 inches apart.
- 4. Bake for 10 to 12 minutes in preheated oven. Decorate as desired



ingredients. Mix in 1/2 cup softened butter or margarine 3/4 cup molasses, and one slightly beaten egg, If you prefer chewy cookies, add one tablespoon vinegar. Dough will be stiff. Cover and refrigerate for one hour. Empty contents of jar into a large bowl. Stir to blend

3. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a 2. Preheat oven to 350 degrees F (175 degrees C).

lightly greased cookie sheet about 2 inches apart. Bake for 10 to 12 minutes in preheated oven

4. Bake for 10 to 12 m Decorate as desired.

Empty contents of Jan Into a large mixing bowl. Sit to blend ingredients gether. Mix in 1/2 cup softened butter or margarine, 3/4 cup molasses. beaten egg. tablespoon vinegar, Dough

2. Preheat oven to 350 degrees F (175 degrees C).

coakie cutter. Place cookies on a lightly greased cookie . Roll dough to 174 inch thick on a lightly floured surface. Cut into sheet about 2 inches apart

Bake for 10 to 12 minutes in preheated oven Decorate as desired.

Weddings