

# INTIMATE WEDDINGS GINGERBREAD COOKIES

PRINT, CUT AND AFFIX TAGS TO MASON JARS WITH RIBBON

## Gingerbread Cookies

1. Empty contents of jar into a large bowl. Stir to blend 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.
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.

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