

Recipe Name: Ginger Creams

Ingredients and Amounts:

1/3 C butter	1/2 t nutmeg
1/2 C sugar	1/2 t cloves
1 egg	1/2 t cinnamon
1/2 C light molasses	
1/2 C water	Ice with
2 C flour	1 C sifted powder sugar
1/2 t salt } *	1/4 t salt
1/2 t soda } *	1/2 t vanilla
1 t ginger	1/2 T cream

Preparation Instructions:

Mix butter, sugar, egg, molasses & water thoroughly. Stir dry ingredients in separate bowl and blend into moist mixture. Chill dough.

Heat oven to 400°. Drop dough by teaspoon \approx 2" apart on lightly greased sheet. Bake 8 min or until almost no imprint remains when touched lightly. While slightly warm ice.

* Note: If use self-rising flour, omit soda & salt.