

ELF KINDNESS GINGER COOKIES RECIPE CARD

Elves Kindness Ginger Cookies Recipe

Ingredients:

3/4 cup Butter, softened 3/4 teaspoon Ground Cinnamon
1 cup Sugar 1 teaspoon Baking Soda
1 Egg 1/2 teaspoon Ground Cloves
1/4 cup Molasses 1/4 teaspoon Salt
2 1/4 cups All-Purpose Flour Extra Sugar
2 teaspoons Ground Ginger

Directions:

1. In a mixing bowl, combine the softened butter and sugar with a hand mixer
2. Add the egg and molasses and continue to beat until incorporated
3. In a separate bowl, combine flour, ginger, cinnamon, baking soda, ground cloves and salt
4. Add the dry ingredients into the wet and make round balls for the cookies
5. Roll the balls into a separate bowl of sugar and place on lined cookie sheet
6. Add additional sugar to the cookie once it's on the cookie sheet if you want additional sugar
7. Bake in the oven at 350° for 10-12 minutes or until the edges start to get brown



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