

# Soft Ginger Cookies

## INGREDIENTS

1. 4 ounces Butter
2. 3 ounces Brown Sugar
3. 5 ounces Flour
4. 2 Tablespoons Syrup
5. 1 Teaspoon Ginger
6. ½ teaspoon Cloves Crushed fine
7. ½ teaspoon each Baking Powder & Cinnamon
8. 1 Egg
9. Pinch of Salt

## METHOD

Mix the Butter and Sugar to a cream then add the Syrup and Egg, mix well. Put the Baking Powder, Cinnamon & Cloves into a cup with a little hot water and mix well. When cool add to the cake mix and add the Flour. Mix well to a stiff mix. Makes about 36 biscuits. (Half the original measurements.) On a Baking tray drop teaspoons of the mix in blobs, not too close to each other. Bake in a preheated moderate oven until golden. If over baked they will go crispy, so keep an eye on them.

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## Soft Ginger Cookies

1 Cup Butter  
1 - Brown Sugar  
2½ cups flour  
1 cup Molasses or Syrup  
2 Teaspoonfull Ginger  
1 - Cloves  
1 - Cinnamon  
1 - Baking Powder  
a pinch of Salt

Mix Butter + Sugar to a cream then add Syrup and Eggs put Ginger cloves and cinnamon. Baking powder in a cup and pour ¼ cup of boiling water over when cool mix with the other ingredients then the flour. put 1 Teaspoonfull on a tray and bake in a moderate oven.

