




1 c. softened butter
1/2 c. brown sugar,
firmly packed
1/2 c. sugar
1/3 c. molasses
2/3 c. light corn syrup

4 1/2 c. sifted flour
1/2 tsp. cinnamon
1/2 tsp. ginger
1 tsp. salt
1 tsp. baking soda
1/2 tsp. ground cloves

Preheat oven to 350°. Cream butter & sugars until light. Add molasses & corn syrup & stir well. Add in the rest of ingred. & knead until smooth. Chill well. Roll out on a lightly floured surface to less than 1/8" thick. Cut w/ floured cutters. Bake on greased cookie sheet for 8 min. Cool & store in airtight container, or freeze them (they thaw in just moments). 

For placecards: Put icing into plastic sandwich bag, cut a hole in corner & squeeze icing down. Practice writing on wax paper.

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Cookie Cutter Ginger Crisps

I always make these spicy cookies in September - I freeze them & use them all season; here's why: You can cut them into acorn , pear  & leaf  shapes & serve them with tea or cocoa; or decorate a dessert plate. They make darling placecards when you write your guest's names on them in Royal Icing.  Roll them a little thinner & they make a beautiful sweet cracker ; serve them w/ a dessert cheese such as St. Andre as an appetizer. Cut into tiny hearts or stars & float them on top of ice cream, pudding, pumpkin pie, or even in salads. Or make Ginger Crisp Ice Cream Sandwiches.    Make  cats, turkeys, cats, gingerbread men & numbers for a birthday cake.