



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

ICE BOX GINGERSNAPS

Preheat oven 350*

1 cup margarine
1/3 cup sugar
2/3 cup fancy molasses
2 ½ cups all purpose flour
2 teaspoons baking soda
2 teaspoons ground ginger
½ teaspoon salt
½ teaspoon ground cloves
½ teaspoon ground cinnamon

THE STEPS:

- Whisk together flour, baking soda, salt and spices in a medium bowl - set aside.
- In a separate bowl, beat margarine with sugar until well blended
- Add molasses and beat again.
- Stir in flour mixture until well mixed.
- Place cookie dough on a large piece of wax paper.
- Using your hands, shape into a large rectangle about 1 1/2- 2 inches thick. It will be smooth on the top.
- Wrap the cookie dough up in the wax paper and chill in fridge for two hours.
- Remove from fridge and unwrap.
- Cut into 1/8 inch slices and place on cookie sheet lined with parchment paper.
- Bake for 8-10 minutes.

THE LOVE: This dough keeps well up to two weeks in the fridge so you can always have freshly baked ginger snaps coming out of the oven! It keeps in the freezer for three months.