

Ginger Cookies

Ingredients

Makes 24–26 medium-size cookies

3 cups **Gingerbread Mix**



1 **egg**, slightly beaten



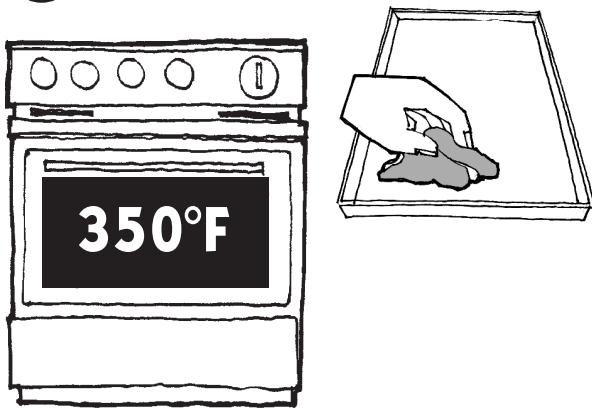
6 Tablespoons **vegetable oil**



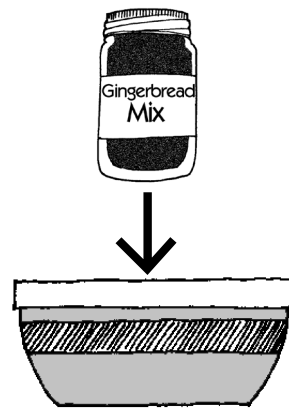
½ cup **molasses**



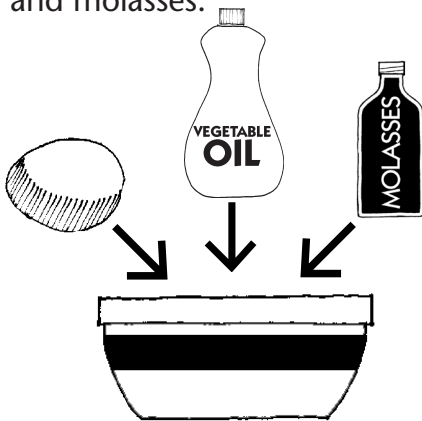
1 Preheat oven to 350°F and grease a cookie sheet.



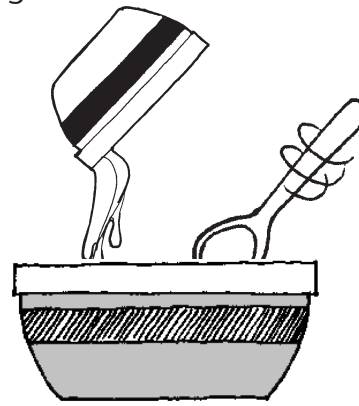
2 Put the Gingerbread Mix in a large bowl.



3 In a smaller bowl, mix the egg, oil, and molasses.

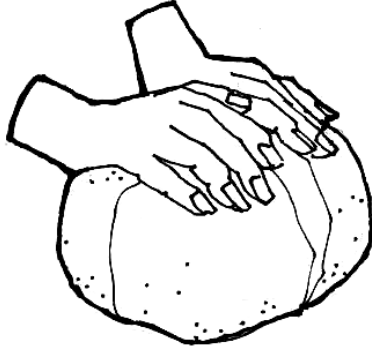


4 Pour the liquid ingredients into the Gingerbread Mix and stir well.

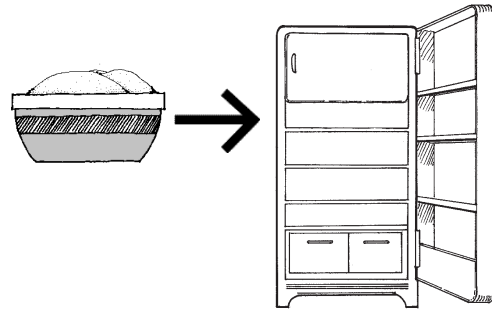


Ginger Cookies

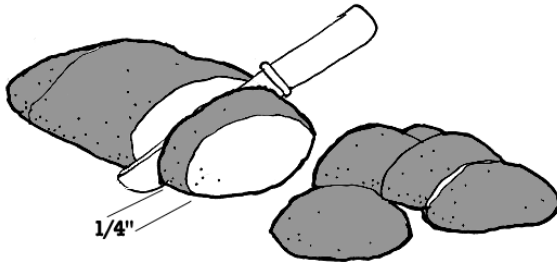
5 Form dough into a ball.



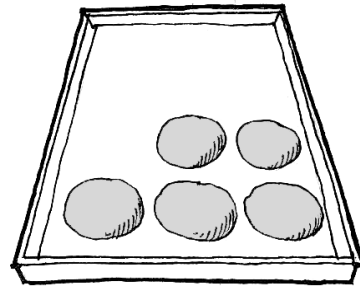
6 Cover and refrigerate for 1 hour.



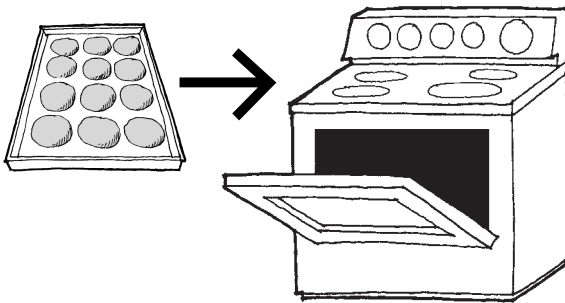
7 Roll the dough and cut the cookies 1/4 inch thick.



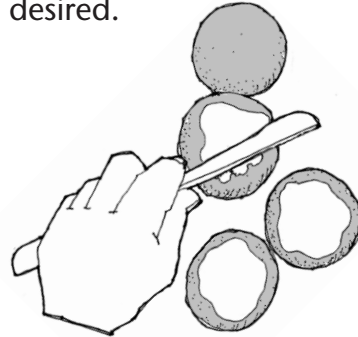
8 Place cookies on the greased cookie sheet. Before baking, decorate with small raisins, red-hots, or citron.



9 Bake until done, about 10 to 12 minutes.



10 Optional: Decorate cookies when cool with pineapple marmelade, if desired.



11 Store cooled cookies in a sealed container.



Gingerbread Cookies give us:

B
VITAMINS

Converts food into energy.

IRON

Builds red blood cells.

Galletas de Jengibre

Ingredientes

Para 24–26 galletas medianas

3 tazas de Mezcla para Masa de Jengibre



1 huevo, batido un poco



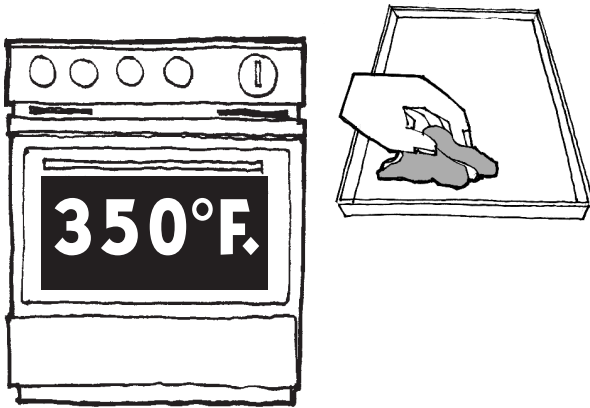
6 cucharadas de aceite vegetal



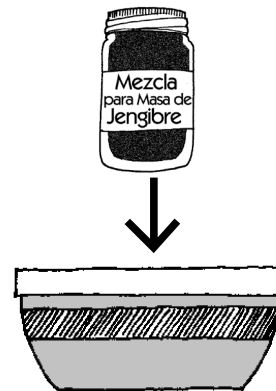
½ taza de melaza



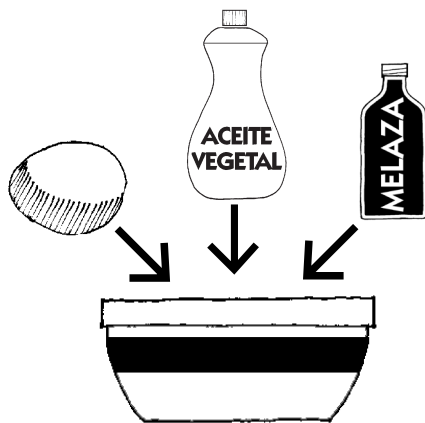
1 Caliente el horno a 350°F y engrase un molde.



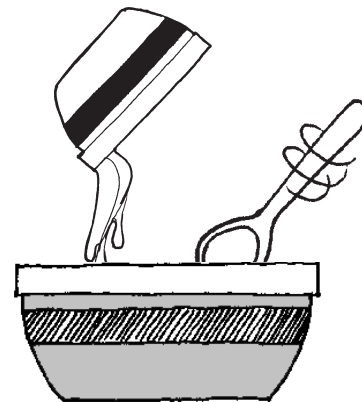
2 Ponga la Mezcla para Masa de Jengibre en un recipiente grande.



3 En un recipiente pequeño mezcle el huevo, aceite vegetal y melaza.

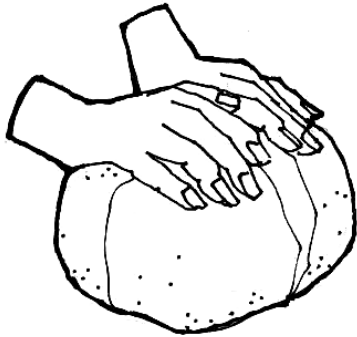


4 Añada los ingredientes líquidos a la Mezcla para Masa de Jengibre, y mezcle bien.

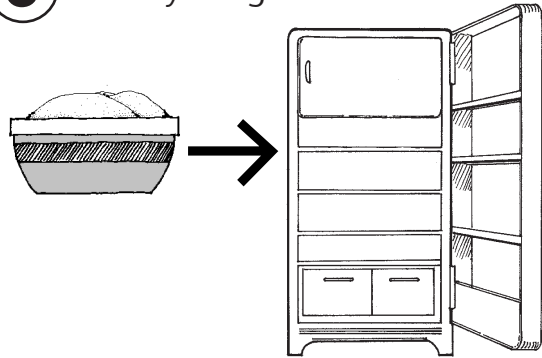


Galletas de Jengibre

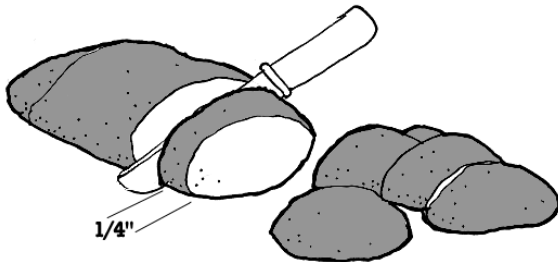
5 Forme una bola con la masa.



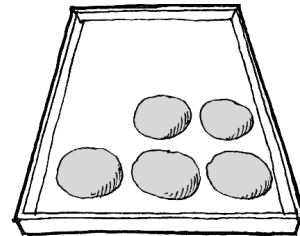
6 Cubra y refrigere una hora.



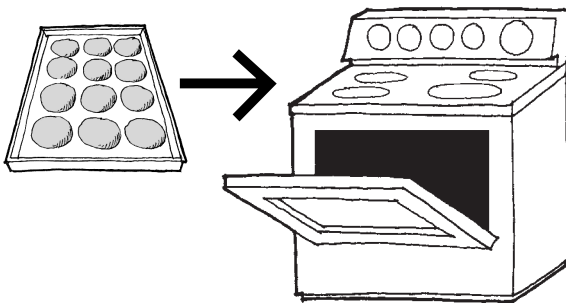
7 Estire la masa y corte las galletas $\frac{1}{4}$ de pulgada de gorda.



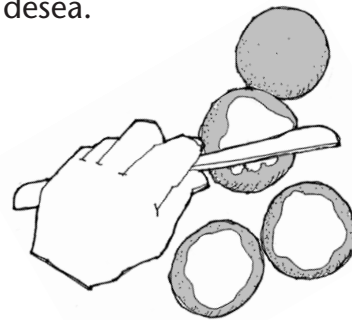
8 Coloque las galletas en el molde engrasado. Antes de hornearlas, se puede decorarlas con uvas pasas pequeñas, red hots, o cidra.



9 Hornée a 350°F hasta que se doren, 10 a 12 minutos.



10 Opcional: Decore las galletas cuando están frías, con mermelada de pina si desea.



11 Guárdelas en un recipiente con tapa.



Galletas de Jengibre nos dan:

VITAMINAS B Convierten los alimentos en energía.



Produce los glóbulos rojos.