

FESTIVE SPICE COOKIES

INGREDIENTS:

375 mL (250+125)	flour
5 mL	ginger
3 mL	baking soda
2 mL	cloves
5 mL	cinnamon
3 mL	pumpkin spice
½ mL	salt
125 mL	margarine, softened
80 mL	sugar
80 mL	dark brown sugar
½ (25 mL)	egg, beaten
60 mL	molasses
25 mL	White sugar (for dipping tops)



Method:

1. Preheat oven to 375° F (185°C). In a small bowl sift together the flour, baking soda, salt, ginger, cinnamon and pumpkin spice. Set aside.
2. In a medium bowl using an electric mixer, cream the margarine till soft. Add the sugar and cream again. In a small custard cup stir together the water, molasses and the ½ egg. Add to the sugar mixture and cream again.
3. Using a **wooden spoon** gradually stir the sifted dry ingredients into the molasses mixture in three portions. Dough should not be sticky. Divide the dough into two equal halves. Divide the first half into 12 portions and roll each one into a ball. (when rolling the balls between two hands do it gently and in both directions so balls are even).
4. Place the 25 ml of extra sugar in a small white soup bowl. Dip just the tops of the balls in the sugar. Place the balls, sugar side up onto an ungreased cookie sheet, and flatten them slightly with the bottom of your 125 mL dry measure.
5. Bake for 15-17 mins in the preheated oven. Allow cookies to cool on the baking sheet for 2 minutes before removing to wire rack to cool completely. Use same baking sheet for 2nd batch of cookies.
6. Repeat this process with the second half of the dough to make a second batch.