



Jason, Dax, Dawson and Natalie Horany

Twinkling Ginger Cookies

Stacy Lundy

1 $\frac{1}{4}$ cups sugar
1 cup butter, softened
1 egg
3 Tbsp. dark corn syrup or
molasses
1 tsp. vanilla
3 cups all-purpose flour
1 $\frac{1}{2}$ tsp. baking soda
1 tsp. ground ginger

$\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. ground cloves

Icing:

3 cups powdered sugar
1-2 Tbsp. milk
 $\frac{1}{3}$ cup butter, softened
1 tsp. vanilla

Combine sugar and butter, beating until creamy. Add egg, corn syrup, and vanilla. Beat until well mixed. Reduce speed to low and add all remaining ingredients; beat well. Divide dough into thirds, shaping each $\frac{1}{3}$ into round ball. Wrap in plastic wrap and refrigerate 1 to 2 hours or up to 3 days.

Roll dough onto lightly floured surface to $\frac{1}{8}$ -inch thickness. Cut with cookie cutters. Place one inch apart on ungreased cookie sheet. Bake at 375° for 6-9 minute. Cool completely. Can sift with powdered sugar or use icing. Mix icing ingredients with blender. Add milk to desired thickness.