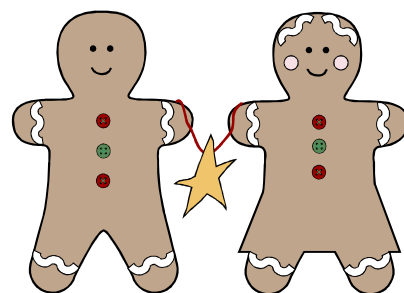


# Gingerbread Cookies



If your family would like to try it, you will need:

1½ cups butter/margarine	¾ cup brown sugar
½ cup white grape juice concentrate	1 egg
2½ cups flour	¼ tsp. salt
½ tsp. baking soda	1 tsp. ground ginger
1 ½ tsp. cinnamon	¼ tsp. nutmeg

All you need to do is:

- Preheat oven to 375 degrees.
- Cream butter/margarine, brown sugar, juice & egg. Sift together flour, salt, baking soda, ginger, cinnamon and nutmeg.
- Mix with butter/margarine until it forms a ball.
- Knead a few times; wrap loosely in plastic wrap.
- Flatten to 1-inch thick. Refrigerate for 2-3 hours.
- Roll on floured surface to ¼-inch thick. Sprinkle with water if dough is crumbly.
- Use cookie cutters to create cookie shapes. Decorate with colored sugar (sugar + food coloring) or candies.
- Bake on ungreased cookie sheet for 10-12 minutes.

Variations:

Try poking a hole before you bake and you've got an ornament!