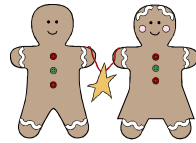


Gingerbread Cookies

1. Empty contents of jar into a large mixing bowl. Stir to blend together. Mix in $\frac{1}{2}$ cup softened butter or margarine, $\frac{3}{4}$ cup molasses, and 1 slightly beaten egg. Dough will be very stiff, so you may need to use your hands. Cover, and refrigerate for 1 hour.
2. Preheat oven to 350 degrees F (175 degrees C). 3. Roll dough to $\frac{1}{4}$ inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. 4. Bake for 10 to 12 minutes in preheated oven.



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