



RECIPE NAME: Ginger Strips

FROM THE KITCHEN OF: Jan Collins '74, '75

INGREDIENTS:

6 tablespoons
shortening
6 tablespoons butter,
room temperature
1 cup sugar
1 egg
1/4 cup molasses
2 teaspoons baking
soda
1/2 teaspoon ground
cinnamon
1/4 teaspoon ground
ginger
1/4 teaspoon ground
cloves
2 cups all-purpose flour

INSTRUCTIONS:

Combine ingredients in order given. Blend until dough forms. Divide dough into 6 equal (4 1/2 ounce) portions. Using two greased 12" x 18" baking sheets, place 3 portions on each baking sheet place 3" apart. With dampened fingers form each dough portion into a 12" log. Gently form a groove in each log. Sprinkle with extra white sugar. Bake in a preheated 350 degree oven for 12 to 15 minutes. Let cool 3 to 5 minutes. Cut into diagonally into strips, 7 per log.

