

THE TREASURE CHAMBERS  
WINTERFEST 2015 SPECIAL RECIPE

GINGER SPARKLERS



Makes about 24-30 1 inch (2.5 cm) cookies  
Preheat oven to 350.

*Cream until light:*

1/2 cup shortening  
1/2 cup brown sugar  
1/4 cup molasses  
1 egg

*Sift together:*

2 cups flour  
1/2 tsp salt  
1 tsp cinnamon  
2 tsp baking soda  
1 tsp ginger  
1/2 tsp allspice

*granulated sugar (optional)*

Mix wet and dry mixture together until dough forms. Form into 1 inch balls and roll in sugar (optional - this gives them the 'sparkle').  
Bake 20 minutes on parchment paper until top cracks and cookies are light brown.  
These cookies are crispy and light.