

Welcome - FRESH Ginger Cookies (soft)

1 1/2 Cups Butter (unsalted)
2 Large Eggs
1 Cups brown sugar
1/2 cup un sulphured molasses
4 1/2 cups unbleached flour
1 Tablespoons powdered ginger
1/2 cup grated fresh ginger
1/2 cup candied ginger
1 1/2 Tbsp baking soda
1 Tbsp Cinnamon
1/2 Tbsp ground cloves
1 tsp salt



Mix wet and dry separately then mix, cover and store in fridge overnight

Roll into balls, roll in white sugar, bake at 350F till done - say 12 min. or so...

NOTES: Mix everything (except dry ingredients) in a food processor till fully blended then add to thoroughly mixed dry ingredients.

*Ole's Hakai Pass Fishing Lodge
Mid West Resorts Ltd.
PO Box 753,
Campbell River, BC, V9W 6J3
phone: 1 - 250- 287 - 8303
email: fish@ole.ca*

Please feel free to visit our web site at: www.ole.ca