

# Recipe

from the kitchen of

## BRANDY GINGER SNAPS

- 1/2 cup (1 stick) butter or margarine
- 1/3 cup sugar
- 1/3 cup molasses
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1 1/2 cups all-purpose flour
- 1 tablespoon brandy

Combine butter, sugar and molasses in a saucepan. Cook over medium heat, stirring constantly, until butter melts. Remove from heat. Add remaining ingredients; stir until well mixed. Drop by small spoonfuls onto an ungreased cookie sheet. Bake in a preheated 325°F.\* oven for 12-16 minutes. A longer baking time produces crisper cookies. (Yield: 2 Dozen)

\*Reduce oven temperature to 300°F. when using Baker's Secret bakeware.

SECRETIVES

