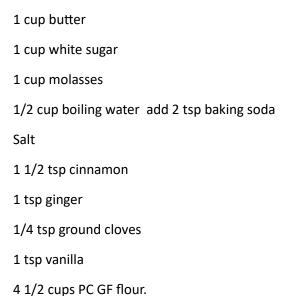
## GINGERBREAD COOKIES / OLD FASHIONED MOLASSES COOKIES



Cream butter, sugar, molasses, cooled (don't let it get cold) water and soda, add dry ingredients.

\* if you add 1-2 eggs with butter, sugar and molasses you'll get softer cookies. Up the amount of flour to 5 cups\*\*\*

Refrigerate until dough is stiff, I roll them with cornstarch, bake at 350\* for 10-12 minutes until done.

Makes 50 average sized cookies.