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*For the best quality, use the photo settings on your printer.

*And don't forget to select "Shrink to Printable Area" in the print options when you are printing the recipe cards.

Otherwise the edges of the cards will be cut off when you print them.

Enjoy!



I tsp baking soda 21/2 tsp ground ginger 2 cups all-purpose flour 4 thsp coarse sugar 1/4 tsp saft (like turbinado) Ingredients: I tsp vanisla extract 1/4 cup molasses 3/4 cup sugar 1/4 cup soy milk 1/2 cup canola oil 1/2 tsp ground



Directions:

turbinado sugar in a small bowl. *Preheat the oven to 350 degrees F. Lightly grease two cookie sheets. Place the

bowl, mix together the oil, molasses, soy milk, sugar, and vanilla *Sift together the flour, baking soda, salt, and spices. In a separate large mixing

*Pour the dry ingredients into the wet and combine well.

into the turbinado sugar and place I inch apart sugar side up on a prepared cookie *Roll into 1-inch balls, flatten into a 1 1/2-inch diameter disk, press the cookie tops

3 to 5 minutes, and transfer to a cooling rack *Bake 10 to 12 minutes (don't overbake!), let coof on cookie sheets for

Recipe: Sparkled Ginger Cookies

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