

*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!



Ingredients:	
4 tbsp coarse sugar (like turbinado)	1/2 tsp ground cinnamon
2 cups all-purpose flour	1/2 cup canola oil
1 tsp baking soda	1/4 cup molasses
1/4 tsp salt	1/4 cup soy milk
2 1/2 tsp ground ginger	3/4 cup sugar
	1 tsp vanilla extract



Directions:

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

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

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

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

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

Recipe: Sparkled Ginger Cookies

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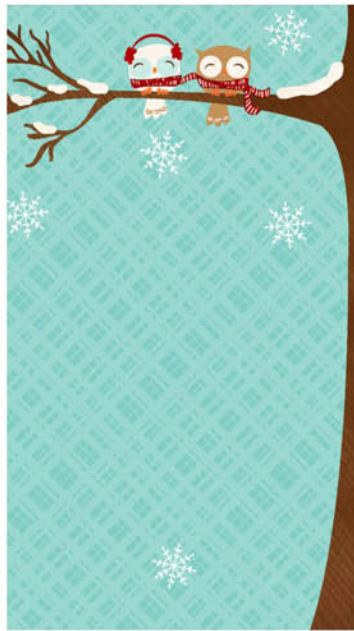
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