# Melissa's Ginger Creams

# Ingredients

#### **Ginger Creams**

1/3 softened butter 1/2 cup sugar 1 egg 1/2 cup molasses 1/2 cup water 2 cups flour 1/2 tsp. salt 1/2 tsp. soda 1 tsp. ginger 3/4 tsp. nutmeg 3/4 tsp. cinnamon

#### Maple Icing 1 cup confectioner's sugar 1/4 tsp. salt 1 tablespoon maple syrup 1/2 tablespoon water (if needed to thin icing)

Mix butter, sugar, egg, molasses, and water in a large bowl. Stir dry ingredients together in a medium bowl and combine with wet ingredients. Chill dough for at least 15 minutes. Preheat oven to 400 degrees. Drop by teaspoonfuls on a lightly greased baking sheet. Bake 8 minutes or until hardly no imprint remains when lightly touched. While slightly warm frost with maple flavored icing.

Directions

To make icing, blend sugar, salt and maple syrup together. If icing is too thick to spread, add water and mix thoroughly. Spread on cookies with a spatula. Makes approx. 4 dozen

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### Ingredients

Ginger Creams	Maple Icing
1/3 softened butter	1 cup
1/2 cup sugar	confectioner's
1 egg	sugar
1/2 cup molasses	1/4 tsp. salt
1/2 cup water	1 tablespoon
2 cups flour	maple syrup
1/2 tsp. salt	1/2 tablespoon
1/2 tsp. soda	water
1 tsp. ginger	(if needed to
3/4 tsp. nutmeg	thin icing)
3/4 tsp. cinnamon	

# Directions

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Merry Christmas from my mountain-shadowed homestead to yours! ~Melissa



