



A large rectangular area with horizontal lines, intended for writing. It is divided into two sections by a horizontal line. The top section has 10 lines, and the bottom section has 10 lines. The lines are evenly spaced and extend across the width of the page.



FLOUR



Hawaiian
Best
HB

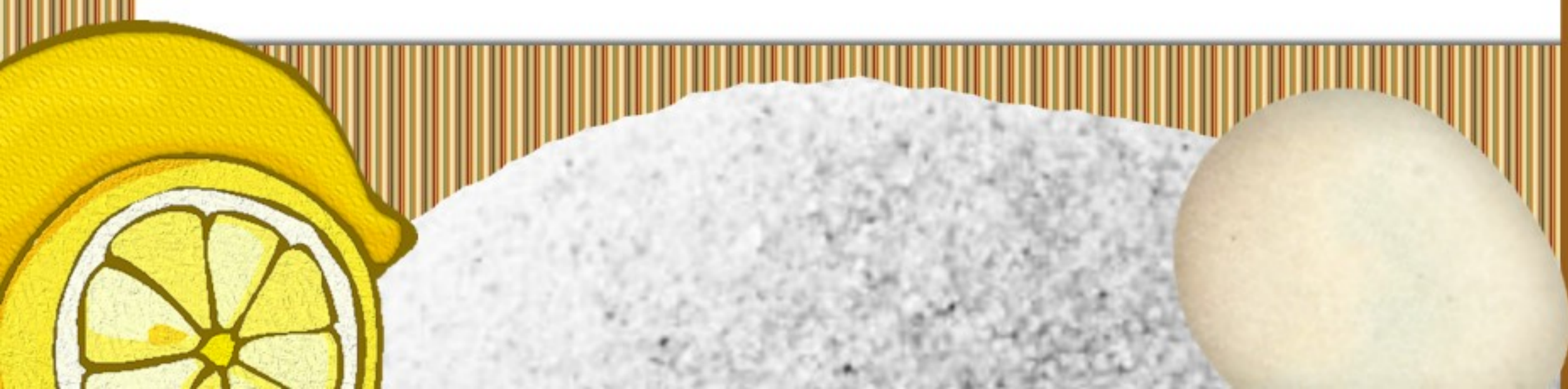
Pure Cane
Granulated
Sugar



Gingersnap Crisps

2 1/2 cups flour
2 teaspoons ginger
1 teaspoon cinnamon
1/2 teaspoon ground cloves
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1/4 cup vegetable shortening
1 cup sugar
1 large egg, at room temperature
1/3 cup molasses
1 teaspoon finely grated lemon zest
1/2 teaspoon vanilla extract
Sugar for topping the cookies

Heat oven to 375°. Lightly grease 2 large, baking sheets. Sift flour, ginger, cinnamon, cloves, baking powder, baking soda, and salt into large mixing bowl. In a separate bowl, combine butter, shortening, sugar, egg, and molasses. Beat on medium speed 2 minutes, until well blended and fluffy. Add lemon zest and vanilla and beat briefly. Stir dry ingredients into creamed mixture 1/3 at a time. Dough should be solid and hold together but soft enough to shape. Measure slightly rounded tablespoonfuls of dough and roll into balls. Roll in sugar, and arrange on baking sheets, about 2 1/2 inches apart. Bake 1 sheet at a time 12-13 minutes, until tops feel firm and crusty. The longer they bake, the crunchier they will be. Cool on baking sheet 2-3 minutes, then transfer to a wire rack to cool completely. Store in airtight tin. Makes about 3 dozen. Optional: Bake 9-10 minutes for softer cookies.



SWEET CREAM BUTTER

1/4 cup			1/3 cup			1/2 cup		
1	2	3	4	5	6	7	8	