

Swedish Ginger Cookies

- 1 C butter
- 1 ½ C sugar
- 1 egg
- 1 ½ T orange peel
- 1 ½ T corn syrup
- 1 T water
- 2 T soda
- 3 ¼ C sifted flour
- 2 t cinnamon
- 1 t ginger
- ½ t cloves

1. Cream butter and sugar.
2. Add egg and beat until light and fluffy.
3. Add orange peel, corn syrup and water.
4. Mix well.
5. Sift together dry ingredients and stir into creamed mixture.
6. Chill thoroughly.
7. Roll out to 1/8" thick.
8. Bake at 375° for 8-10 minutes.

Yield: 8 dozen.

Note: You can adjust the thickness of the cookies and the bake time to your desired softness or crispness level. They are great frosted, but also delightful plain.