



...from our kitchen to yours

Maltex Ginger Cookies

- 3 1/2 cups sifted flour
- 1 teaspoon salt
- 2 teaspoons soda
- 4 teaspoons ginger
- 1 teaspoon cinnamon
- 1/2 cup shortening
- 1/2 cup butter or margarine
- 1 cup sugar
- 1 cup molasses
- 1 cup **Maltex**
- 2 eggs
- 1 teaspoon vinegar
- 2 tablespoons water

Preheat oven to 350F. Sift flour, salt, soda and spices together. Cream shortening, butter, sugar and molasses together. Add **Maltex** and eggs to creamed mixture. Combine vinegar and water; add to Maltex mixture and blend in. Add sifted dry ingredients; mix thoroughly. Drop by teaspoonful onto lightly greased cookie sheets. Bake 8 to 10 minutes or until tests done.

Remove from pan; cool on rack.

