

GINGER COOKIES

PAGE 230 • BEST BY:

Directions Thaw in refrigerator or bake straight from freezer. Preheat oven to 350°F/180°C. Place cookies 3 inches apart on an ungreased baking sheet. Do not use parchment paper here. Do not flatten dough balls. Bake for 15 to 17 minutes if frozen, 12 to 14 minutes if thawed. Cool on baking sheet for 2 minutes, then transfer to a wire rack.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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