

## GINGER COOKIES

2 CUPS FLOUR  
1/2 TSP SODA  
1/2 TSP SALT  
1 TSP CINNAMON  
2 TSP GINGER  
1 TSP CLOVES  
1/3 CUP OLEO OR BUTTER  
1/3 CUP SHORTENING  
1 CUP SUGAR  
1 EGG  
1 T MOLASSES  
1 T KARO SYRUP

SIFT TOGETHER DRY INGREDIENTS. BEAT SUGAR AND SHORTENING UNTIL FLUFFY. STIR IN EGG, MOLASSES AND SYRUP UNTIL WELL-BLENDED. ADD FLOUR MIXTURE. BEAT UNTIL SMOOTH. PINCH OFF ABOUT 1 TABLESPOON OF DOUGH. ROLL IN A MIXTURE OF 1 TSP CINNAMON AND 1/2 CUP SUGAR. PLACE ON A GREASED COOKIE SHEET AND BAKE AT 350 DEGREES FOR 20 MINUTES OR UNTIL DONE. THESE HAVE A CRACKED APPEARANCE AND ARE FIRM.

## PEANUT BUTTER RICE KRISPIE SQUARES THESE WERE BROUGHT TO OUR SCHOOL REUNION AND WERE GREAT

3 CUPS PEANUT BUTTER  
10 CUPS RICE KRISPIES  
3 CUPS SUGAR  
1 1/2 CUPS DARK SYRUP

PUT THE SUGAR AND SYRUP IN A LARGE POT ON STOVE AND LET BOIL. REMOVE FROM THE STOVE AND ADD THE PEANUT BUTTER. STIR IN THE RICE KRISPIES. BUTTER A BAKING PAN. SPREAD THE MIXTURE IN THE BAKING PAN SO THAT IT IS ABOUT 1 INCH THICK. CUT INTO DESIRED SIZES.