



Hard Gingerbread

Ingredients You'll Need:

1/2 pound of butter1 pound of flour1/2 pound of sugar2 tablespoons of ginger1 tablespoon of rosewater

Directions:

Preheat the oven to 350°F. In a bowl, combine the butter with the flour. Then add the sugar, ginger, and rosewater. Stir until well mixed. Roll out the dough and bake in a flat pan in the oven. It will take about half an hour to bake.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

I Thought My Soul Would Rise and Fly

