

# Burnaby Village Museum

## Heritage Baking

### Ginger Sparkle Recipe for Modern Stoves

#### What you need:

2 ¼ cup all-purpose flour	¼ tsp salt
2 ½ tsp ground ginger	¾ cup softened butter
1 tsp baking soda	1 egg
¾ tsp ground cinnamon	¼ cup molasses
½ tsp ground cloves	1 cup + 5 tbsps. sugar

#### Directions:

1. Preheat oven to 350 degrees F.
2. Combine flour, ginger, baking soda, cinnamon, cloves and salt. Set aside.
3. In large bowl, beat butter 30 sec. Add 1 cup of sugar. Beat until fluffy.
4. Add egg and molasses, beat well. Add half flour mixture, beat until combined.
5. Stir in remaining flour with wooden spoon.
6. Shape into 1 inch balls. Roll balls in the 5 tbsp. of sugar. Place on ungreased cookie sheet 2 inches apart.
7. Bake 10 min or until lightly brown and puffed (cookies will flatten and “crackle” as they bake). Let cool on cookie sheet for 2 min.
8. Transfer to cooling rack.

