



Treat Time

Prep Time: 10 minutes

Chill Time: 10–20 minutes

Bake Time: 8-10 minutes

“H ‘ear’ and Obey Cookies”

- 1 C. butter
- 1 1/2 C. sugar
- 1 Large egg
- 2 Tbsp. dark corn syrup or molasses
- 1 Tbsp. water
- 3 1/4 C. flour
- 2 tsp. baking soda
- 2 tsp. cinnamon
- 1 tsp. ground ginger
- 1/2 tsp. ground cloves



Cream the butter and sugar until light. Add the egg, corn syrup and water blending well. Sift the dry ingredients together and add to the butter mixture. Chill the dough for approximately 10-20 minutes.

Treat Time: Give each child a two 1 inch balls of dough. Roll balls of dough in sugar and then form into the shape of ears (see diagram).
Bake, on ungreased cookie sheets, in a preheated 350 degree F. oven for 8 to 10 minutes.



Closing Prayer and blessing on the food.