Prep Time: 10 minutes
Chill Time: 10-20 minutes
Bake Time: 8-10 minutes

Ingredients: 1 cup butter

1 1/2 cups sugar

1 large egg

2 Tbsp. dark corn syrup or molasses

1 Tbsp. water
3 1/4 cups flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. ground ginger
1/2 tsp. ground cloves

Instructions:

Cream the butter and sugar until light and fluffy. 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 two 1-inch balls of dough. Roll balls of dough in sugar and then form into ear shapes (see diagram below). Bake on ungreased cookie sheet in a preheated 350 degree F. oven for 8 to 10 minutes.



