

GINGERBREAD COOKIES

1 1/2 cups sugar
1 cup margarine, softened
1/3 cup molasses
1 egg
2 1/4 cups flour
1 cup whole wheat flour
2 teaspoons baking soda
2 teaspoons ginger
2 teaspoons cinnamon
1/2 teaspoon salt

In an electric mixer, beat sugar and margarine until light and fluffy. Add molasses and egg. Blend well. Stir in remaining ingredients. Mix very well. Shape into a ball. Wrap in plastic wrap. Refrigerate 1 hour or overnight.

Day 2

Preheat oven to 350°. On a lightly floured counter, roll out dough to 1/4-inch thick. Use cookie cutters to cut out cookies. Place 1 inch apart on ungreased cookie sheets. Bake for 7 to 9 minutes or until cookies are set. Cool 1 minute. Remove using a metal spatula. Cool completely before decorating.