

# Lunch on the Lawn

## Ginger Cookies

Recipe by Mary Helen

From gingerbread houses to gingerbread men, nothing smells (and tastes) more like Christmas!

Here is a treasured Ginger Cookie recipe from the collection of Mary Helen Jones. Beloved by her First Pres friends, Mary Helen's contribution to the success of Inspired Cooking (the 2007 First Presbyterian Church cookbook which raised \$80,000 to feed the hungry in Charlotte) were many. An accomplished chef and professional caterer, she shared her recipes, menu planning, culinary expertise, and love for cooking with us.

We remember Mary Helen's generous spirit by sharing her recipe with you this Christmas.

### Ingredients

2 sticks of butter, softened  
1 ½ cups sugar  
½ cup Grandma's Molasses  
2 large eggs, room temperature  
4 cups all-purpose flour  
2 ½ tsp. baking soda  
2 ½ tsp. ground ginger  
1 ½ tsp. ground cloves  
1 ½ tsp. cinnamon  
Extra sugar for rolling cookie balls

### Instructions

1. Cream butter and sugar in mixer.
2. Add molasses and eggs one egg at a time.
3. Mix well.
4. Sift together: flour, baking soda, ginger, cloves, and cinnamon.
5. Add dry ingredients into creamed mixture and mix well.
6. Form into large marble-sized balls and roll balls in sugar.
7. Bake at 350 degrees for 10-12 minutes.

