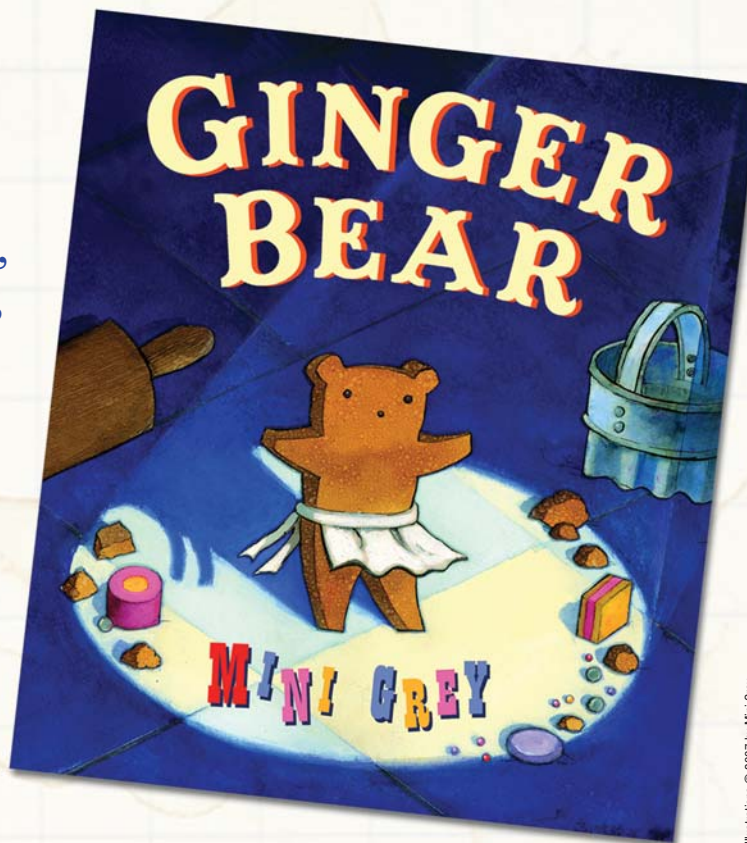


GINGER BEAR

Cookie Recipe Card

Make delicious **cookies**,
pour a big glass of **milk**,
and read **GINGER BEAR**,
the new picture book
written and illustrated
by **MINI GREY!**



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GINGER BEAR

Cookie Recipe

Ingredients:

- 1 (3.5 ounce) package cook-and-serve butterscotch pudding mix
- 1/2 cup butter
- 1/2 cup packed brown sugar
- 1 egg
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1-1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon



Directions:

1. With adult supervision, cream together the dry butterscotch pudding mix, butter, and brown sugar in a medium bowl until smooth. Stir in the egg.
2. Next, combine the flour, baking soda, ginger, and cinnamon; stir into the pudding mixture. Cover and chill dough until firm, about one hour.
3. Preheat the oven to 350°.
4. Grease a baking sheet. Spread flour on a cutting board or another smooth surface. Roll dough out to about 1/8 inch thickness.
5. Cut the dough with your favorite cookie cutter and place the cookies 2 inches apart on the greased baking sheet.
6. Bake for 10 to 12 minutes in the preheated oven, until the cookies are golden at the edges. Cool the baking sheet on a wire rack.
7. ENJOY!

* Makes 20 cookies.

