

Easy Gingerbread Bars

(Served with the Sherry at the May 2017 tasting of Spanish wines)

Ingredients:

1¼ cups Sugar
1 cup Butter
1 ea. Lg. Egg
3 TBS. Molasses
3 cups All-purpose flour
1 tsp. Baking Soda
2 tsp. Ground Cinnamon
2 tsp. Ground Ginger
3 TBS. Decorator Sugar (i.e. Turbinado Sugar) or Granulated Sugar

Directions:

Heat oven to 350° F.

Combine sugar, butter, egg, & molasses in bowl. Beat at medium speed until creamy. Add flour, baking soda, cinnamon and ginger; beat at low speed until well mixed.

Press dough into ungreased 15x10x1-inch baking pan. Sprinkle with decorator sugar. Bake 16 – 20 minutes or until lightly browned around edges. Cool completely. Cut into desired shapes with cookie cutter or cut into bars.