



Gingerbread Cookie Bars **By Karen Baxter**

This is the Gingerbread Cookie Bars recipe from LaVonne Baxter.

1 c boiling water	2 c flour
½ c melted butter	3 t soda
1 c sugar	1 t ginger
1 c light molasses	
2 egg yolks	

Boil water and butter. Mix dry ingredients and set aside. Add sugar and molasses to boiling water mixture. Beat two egg yolks together in a separate bowl. Add flour mixture slowly to sugar mixture with beaten eggs. The mixture will form into a dough. Press dough to the edges of a 1/2 inch deep baking dish. Bake in a 350 degree oven for about 20 minutes or until light brown. Check with a toothpick. When the toothpick comes out clean it is done. You can also use a knife.

Gingerbread Cookie Bars Icing **By Karen Baxter**

¼ c white syrup	1 t vanilla
¾ c sugar	Food color (if desired)
¼ t cream of tartar	
2 egg whites	
2 T water	

Add water to the bottom of a double broiler and bring water to a boil. Place the top of the double broiler in place. Combine the first 5 ingredients in the top of the double broiler. Beat until it stands in peaks. Remove from heat. Add vanilla and beat a bit longer then take the top of the double broiler out of the bottom of the double broiler.



Icing
 1/4 c. white syrup
 3/4 c. sugar
 1/4 t. cream of tartar
 2 egg whites
 2 t. water - Vanilla
 or Food Color
 Double boiler
 first 5 mixed - beat until
 it starts in peaks
 remove from heat add brown
 and then add a bit of orange
 or lemon juice

Non Just Jot It!
 Gingerbread Cookies
 1 c. sugar - 1 c. butter
 1 c. baking soda - 1/2 c. milk
 3 t. eggs - 1 t. ginger - 2 egg yolks
 2 c. flour and other add flour to
 make dough stiff
 Mix all ingredients and
 add flour to make dough
 stiff. Bake and roll out
 or put in center of 15" deep
 baking pan and press dough
 to edges of pan. Bake 20 min.
 and check with toothpick. Bake
 2-3 light brown. 350°
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