

# Paradise Recipe



## Gingerbread Bars

- 1-1/4 cups sugar
- 1 cup butter, softened
- 1 egg
- 3 tablespoons molasses
- 3 cups all purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 4oz. Crystallized Ginger, coarsely chopped



**Preheat** oven to 350°.

**Combined** sugar, butter, egg and molasses in large mixing bowl, beat at medium speed until creamy, add flour, baking soda, cinnamon and crystallized ginger beat at low speed until well mixed.

**Press** dough into ungreased jelly roll pan 15x10x1".

**Bake** 16-24 minutes or until lightly browned around edges. Sprinkle with sugar and cut into bars, or cut into desired shapes with cookie cutter. Makes about 48 bars.