

Crisp Ginger Cookies

$\frac{3}{4}$ cup packed brown sugar

$\frac{1}{4}$ cup melted butter

1 egg

2 tbsps finely chopped candied ginger

$\frac{3}{4}$ cup sifted flour

1 tsp baking powder

$\frac{1}{4}$ tsp salt

Beat the butter and brown sugar until creamy. Beat in the egg. Sift the flour, baking powder, and salt, then stir into the sugar. Stir in the ginger.

Drop from teaspoons, 2 inches apart, onto a greased cookie sheet. Bake at 325° for 10-12 minutes until lightly browned. Cool 30 seconds and quickly remove to cooling rack. Do not bake too many at a time, but if a few cookies stick, return the pan to the oven briefly to reheat.

Adapted from *Better Homes & Gardens Cookies & Candies* (1966).