**** **Gingerbread Cookies**

Ingredients:
2 ¼ cups flour

½ cup sugar

½ cup molasses

1 egg

½ tsp cinnamon

1 tsp baking powder

1 tsp ginger

½ tsp cloves

½ tsp nutmeg

½ tsp baking soda

Method:
1. Cream together margarine and sugar. Add remaining ingredients and mix well. Cover and refrigerate mixture for 1 hour.

2. On a lightly floured surface, roll out ½ of dough at a time and cut with cookie cutters.

3. Bake at 350 degrees F for 8 minutes or until light brown. Cool and decorate as desired.