5 cups all-purpose flour
2 teaspoons ground ginger
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
1 cup butter softened
1 cup sugar
1 egg
1 cup unsulphured molasses
2 tablespoons vinegar
Icing (recipe follows)

1. In large bowl, combine flour, ginger, baking soda, cinnamon, cloves and salt, set aside
2. In large bowl with electric mixer on medium speed, beat butter and sugar until fluffy Add egg, molasses and vinegar, beat until well combined With mixer on low speed, gradually add flour mixture to make dough Cover dough with plastic wrap and refrigerate at least 1 hour.
3. Heat oven to 375°F Grease large baking sheets Using one fourth of dough at a time, roll out dough on lightly floured surface to 1/8-inch thickness. Cut into desired shapes Transfer shapes, about 1 1/2 inches apart, to baking sheets
4. Bake cookies 8 to10 minutes or until no imprint remains when lightly touched with back of spoon Cool on baking sheets 5 minutes With spatula, transfer to cooling racks and cool completely Meanwhile, prepare Icing When cookies have cooled, decorate as desired with Icing Makes 36 (5-inch) cookies.

Icing In medium bowl, mix 2 cups confectioners' sugar and 2 1/2 tablespoons water until blended and smooth. Makes about 3/4 cup

# Homemade for the Holidays

While twinkling lights, hot cocoa, the aroma of freshly baked cookies and festive parties all evoke the magical spirit of the holidays. .nothing can dampen spirits faster than a last-minute shopping spree to find the "perfect" gift for those special people on your list.

Even with '90s catalog and cyberspace shopping, choosing gifts is not an easy task. Take a cue from the early Americans—they prepared special foods and home-baked goods to give to family, friends and neighbors during the holidays.

For the family . why not collect favorite family recipes and traditions, making a scrapbook that can be passed from generation to generation.

It's a gift that connects far-flung family members and preserves your family's baking traditions.

For friends and neighbors...host a sweet exchange party. Invite a dozen friends, ask them to each bring enough homemade goodies, along with the recipes, for each guest invited. After the swap, each guest will go home with delectable holiday desserts and the matching recipes Anything goes—exchange homemade cookies, candies, fruit compotes or breads!

Since inspiration and creativity are key to making the holiday season memorable, start a new gift-giving tradition that will leave your shopping stress behind.

## COOKIES 'n' CRÈME FUDGE

(Makes about 2 1/2 pounds)

3 (6-ounce) packages white chocolate baking squares
1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
1/8 teaspoon salt
2 cups coarsely crushed chocolate crème-filled sandwich cookies (about 20 cookies)

1 In heavy saucepan, over low heat, melt chocolate with sweetened condensed milk and salt. Remove from heat. Stir in cookies.
2 Spread evenly into foil-lined 8-inch square baking pan. Chill 2 hours or until firm.
3. Turn fudge onto cutting board; peel off foil and cut into squares Store tightly covered at room temperature
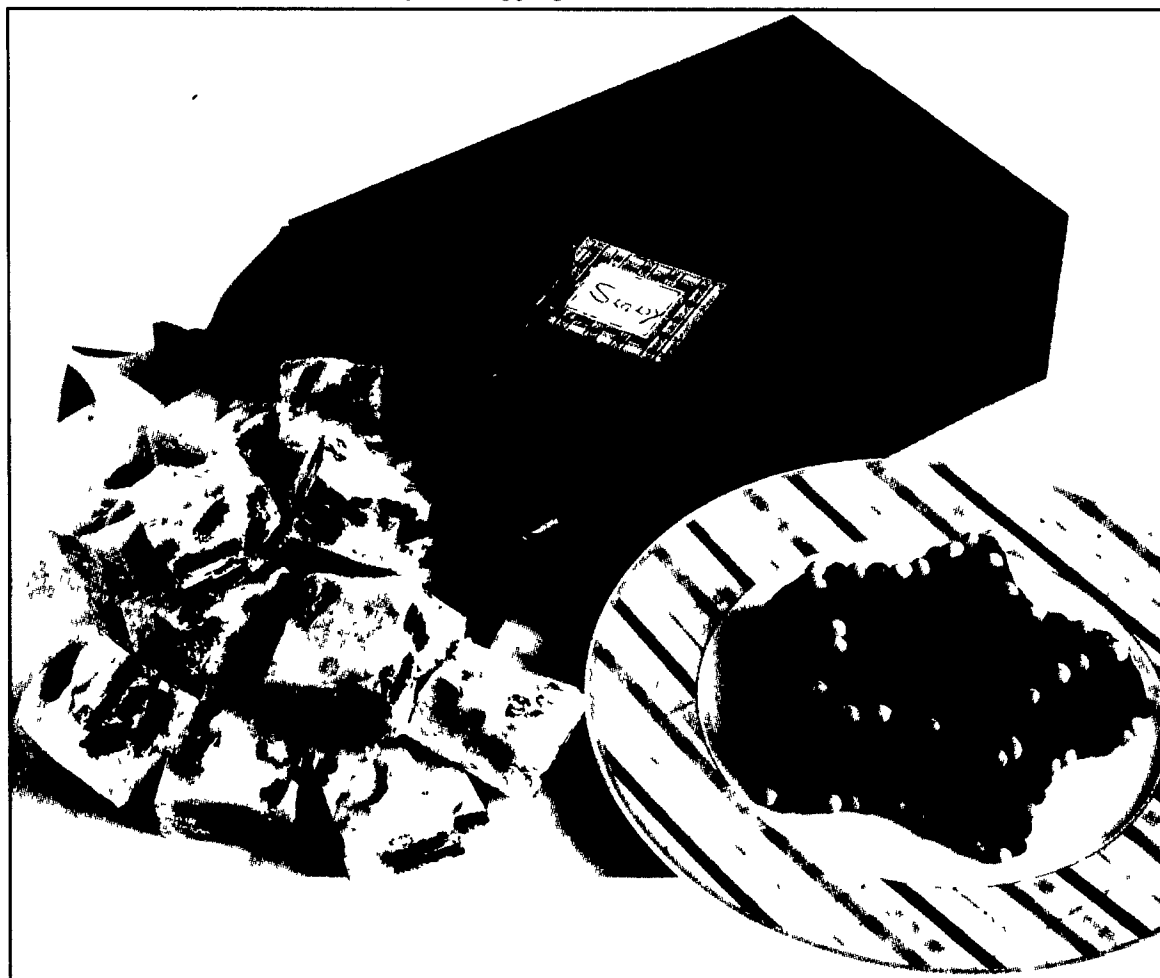


## FUN FUDGE SHAPES

(Makes about 2 pounds)

2 cups semi-sweet chocolate chips
1 cup milk chocolate chips
2 cups miniature marshmallows
1 (14-ounce) can sweetened condensed milk (NOT evaporated milk) Dash salt
1 teaspoon vanilla extract Ready-to-use decorator frostings, candy-coated chocolate pieces or other decorations

1. In saucepan, over low heat, melt chips and marshmallows with sweetened condensed milk and salt. Remove from heat. Stir in vanilla.
2. Spread evenly into 1 1/2 quart foil-lined mold or individual molds. Chill 2 hours or until firm.
3. Turn fudge onto serving tray and decorate as desired.

MICROWAVE:
1. In 1-quart glass measure, combine chips and marsh-mallows with sweetened condensed milk and salt. Cook on 100% (HIGH) for 2 1/2 to 3 minutes or until chips and marshmallows melt, stirring after each minute.
2. Stir in vanilla.
3. Proceed as above.