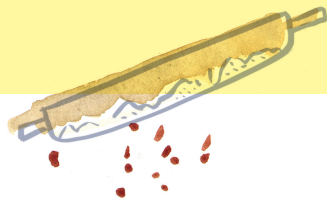


# BEAR'S HONEY-GINGER COOKIES



Inspired by *Bear's Winter Party*, written by Deborah Hodge  
and illustrated by Lisa Cinar

*Bear loves to bake, and he'd like to share his recipe with you. Maybe you will have a winter party, too! Find your favorite cookie cutters to make your own delicious honey-ginger cookies.*

In a mixing bowl, using a hand mixer, cream together:

- 1/2 cup softened butter
- 1/2 cup granulated sugar

Beat into the creamed mixture:

- 1 egg
- 1/4 cup honey
- 1/4 cup molasses
- 1 1/2 tsp vinegar

In another bowl, stir together:

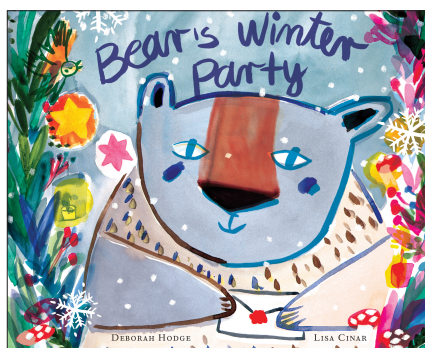
- 2 1/2 cups flour
- 1 1/2 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1 tsp baking powder
- 1/2 tsp baking soda
- pinch of salt



Add the flour mixture to the creamed mixture, beating in as much as you can with the mixer, then stir until it is well combined.

With your hands, form the dough into a ball.

Roll the dough 1/4 inch thick on a lightly floured surface. Use your cookie cutters to make cutouts, then place them about 1 inch apart on a greased cookie sheet.



If you like, decorate the unbaked cookies with colorful candies, sprinkles, raisins or chocolate chips.

Bake at 350°F for 8 to 10 minutes, or until cookies are firm around the edges. (Ask for an adult's help.)

Cool slightly, then enjoy! Makes about 2 dozen.



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