
SWEDISH SPICE COOKIES

1/2 lb. butter or margarine, softened (2 sticks)
1½ c. sugar
1 egg
3-3/4 c. flour (maybe more)
1 t. cinnamon
2 t. cloves
1 T. ground ginger
2 T. light corn syrup
2 t. baking soda
2 T. hot coffee
1 T. white vinegar

Cream together the sugar and margarine; add egg. In a separate bowl, blend the flour and spices. In a tall bowl, mix the corn syrup, baking soda, hot coffee, and white vinegar--mixture will fizzle up. Put the liquid mixture with the cream mixture, then add the flour/spice mixture. Refrigerate dough. Roll 1/8" thick and cut out.

Bake at 350° for 10-15 minutes.

Jan Bailey