



Ginger Orange Refrigerator Cookies

3 cups all-purpose flour	1/2 tsp ground cloves	1 cup butter	1 large egg
2 tsp baking soda	1/4 tsp ground nutmeg	3/4 cup granulated sugar	2 Tbs light corn syrup
2 tsp ground cinnamon	1 Tbs shredded orange or tangerine peel	3/4 cup packed brown sugar	Additional granulated or coarse sugar (optional)
2 tsp ground ginger			

This is a wonderful cookie for busy people because the dough can be prepared ahead and baked days later, when you have more time.

This crisp cookie is great with coffee or hot tea.

In a medium bowl, combine flour, baking soda, spices and orange or tangerine peel. Set aside.

In a large mixing bowl, beat butter and sugars with an electric mixer until light and fluffy. Add the egg and corn syrup; beat until well mixed. Beat in as much of the reserved flour mixture as you can with the mixer; stir in any remaining flour by hand.

Turn dough out onto a floured surface and knead into a large ball. Divide dough into fourths and shape into 4 logs, each 1½ inches in diameter. Wrap each log with plastic wrap. Refrigerate overnight or up to a week.

Preheat the oven to 400°F. Slice rolls ⅛-inch thick and place each slice 2 inches apart on an ungreased baking sheet. Bake 5 to 6 minutes or until lightly browned. Remove cookies to a wire rack to cool. Sprinkle with sugar while warm, if desired.

Makes about 10 dozen cookies.

Set It Right

Save money and electricity by setting your appliances at the right temperature.

The correct temperature setting for a refrigerator is between 36°F and 42°F, and the correct temperature range for your freezer is between -5°F and +6°F.