

## **Ginger Cookie Capers** (soft – not crisp)

Yields 6 men or 3½ dozen 2" cookies

### *Men or Cookies:*

*2 cups flour, sifted*

*1/2-1 teaspoon ginger*

*1 teaspoon baking powder*

*1/2 cup butter*

*1/4 teaspoon baking soda*

*1/2 cup molasses*

*1/3 cup sugar*

*2 tablespoons hot tap water*

*1 teaspoon cinnamon*

Sift together dry ingredients. Heat butter & molasses over low heat in large saucepan, just until butter melts. Add dry ingredients & water; stir until blended. Chill thoroughly, at least 1 hour. Meanwhile prepare filling.

Knead or work chilled dough into a ball on lightly floured board. Roll out to 1/8" thickness. Shape into gingerbread men with cookie cutter or as desired. Fill center with filling & top with another cookie. Decorate as desired. Bake at 400° for 8-10 minutes. For plain ginger cookies bake ~5 minutes.

### *Apple Butter Filling:*

*3/4 cup apple butter*

*1/3 cup sugar*

*1/3 cup chopped dates*

*1 tablespoon butter*

Cook apple butter, chopped dates & sugar for ~3 minutes, stirring constantly. Blend in butter & cool.