

COOKIES & CANDY

GINGERBREAD MEN

2 eggs, beaten
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
3/4 c. sugar
1/4 c. orange juice
1/2 c. ALAGA Cane Syrup
2 c. flour
1 1/2 tsp. baking soda
1 1/2 T. water
1 box seedless raisins
1 lb. shelled nuts

Mix together the beaten eggs, sugar and ALAGA Cane Syrup. Add the soda dissolved in water. Add the spices, fruit juice and half the flour. Dredge the raisins and nuts with the other half of the flour and add to the batter. Drop by the teaspoon onto a greased cookie sheet and bake at 350 degrees for about 12-15 minutes.