

Spirit

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MINI CHOCOLATE Crescent Bites

Prep: 10 min | Cook: 14 min | Yield 8 servings

Ingredients

8 oz can refrigerated crescent rolls
24 semi-sweet chocolate chips

Directions

Heat oven to 375°F. Unroll can of the dough and separate into 8 triangles. Cut each triangle lengthwise into 3 narrow triangles. You will have 24 individual triangles.

Place 3 chocolate chips on the wide end of each triangle, then roll up each piece of dough, starting at widest end of triangle and rolling to opposite point. Place point-side down on an ungreased baking sheet.

Bake 11-to-14 minutes or until golden brown. Remove from baking sheet. Serve warm.



AUNT CORA'S

Gingerbread Cookies

Prep: 20 min | Cook: 10 min | Yield 30 servings

Ingredients

1/2 c margarine	1/2 tsp salt
1/2 c sugar	1/2 tsp baking soda
1/2 c molasses	1/2 tsp ground cinnamon
1 egg yolk	1 tsp ground cloves
2 c sifted all-purpose flour	1 tsp ginger
	1/2 tsp ground nutmeg

Directions

In a large bowl, cream together the margarine and sugar until smooth. Stir in molasses and egg yolk. Combine the flour, salt, baking powder, baking soda, cinnamon, cloves, ginger, and nutmeg; blend into the molasses mixture until smooth. Cover, and chill for at least one hour.

Preheat the oven to 350°F. On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from cookie sheets to cool on wire racks. Frost or decorate when cool.



Courtesy of Stephanie at [allrecipes!](https://www.allrecipes.com)



UNSTOPPABLE