

Good

Ginger Bread Boy

Vic

$\frac{1}{2}$ c B. Sugar - $\frac{1}{2}$ c Molasses - $\frac{1}{2}$ c Syrup
Bring to boil add - $1\frac{1}{2}$ t Ginger - $\frac{1}{2}$ t B. S.
Stir & mix well - cool add - 1 egg & dry Ing.
 $\frac{1}{4}$ t Salt - 1 t B. P. - $\frac{1}{2}$ t Vanilla - 2 c flour
2 T Water ^{2 T Vinegar} add enough flour to make soft
dough ^{Ref. 2 Hrs} ($\frac{1}{2}$ c flour more) Roll $\frac{1}{4}$ inch thick
Brush with Water

over

Bake 250° ^{8 To} 10 to 12 min.
~~325~~ 325°