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*And do as adversaries do in law,
strive mightily, but eat and drink as friends.*

—WILLIAM SHAKESPEARE, *The Taming of the Shrew*, I:1

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ANNE MANSFIELD'S
OFF-THE-GRID GINGER PUFF COOKIES

Makes four dozen

$\frac{3}{4}$ cup vegetable shortening
1 cup sugar, plus more for dipping
1 egg
4 Tbsp molasses
2 cups flour
2 tsp baking soda
1 tsp cinnamon
1 tsp cloves
1 tsp ginger

Heat oven to 350 degrees. Cream the vegetable shortening and sugar. Add egg and molasses and blend well. Sift dry ingredients and add to creamed mixture. Roll dough into small balls and dip in sugar. Place two inches apart on ungreased cookie sheet. Bake about 12 minutes. Cookies will flatten out while baking and crack on top when cool.

Courtesy of Anne Mansfield, Associate Director of the Environmental Law Center. Anne has been advising students at the ELC since 1997. She lives off the grid in Tunbridge in a house with solar electricity and solar hot water. Her ginger puff cookies, from an old family recipe, won a blue ribbon at the 2011 Tunbridge World's Fair.

*Warmest thoughts for the season
from all your friends
at Vermont Law School*