

RED SONJAS

(flourless peanut butter cookies with a kick!)

2 C. sugar
2 tsp. baking powder
3 tsp. ground ginger
1 Tbsp. finely chopped crystallized ginger

2 C. peanut butter
2 eggs
red decorating sugar

Preheat oven to 350°F. Mix together the sugar, baking powder and ginger, then add the peanut butter and eggs. Dough will be stiff! Roll into quarter-sized balls and place on a baking sheet. Using your sword (or a steak knife), dampen the tip and dip in red sugar, then gently press the flat of the blade into each cookie ball, flattening it a little. (You could also use a fork, but that's no fun.) Bake for 10 minutes and allow to cool for 5 before removing from the baking sheet. Makes about 3 dozen cookies.

These were inspired by Gail Simone and Red Sonja, and are my gustatory homage to two of my favorite redheads.

*~ Wendy A. B. Whipple, author of **Creating an Heirloom: Writing Your Family's Cookbook**
CreatingAnHeirloom.com & Facebook: CreatinganHeirloom*

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I'm happy to share my recipe with you, all I ask is that you leave the information on the card as-is, and give proper credit if you share it with others. Thanks!

*~Wendy, **Creating an Heirloom: Writing Your Family's Cookbook***