

Kids Club Times

December 5, 2017

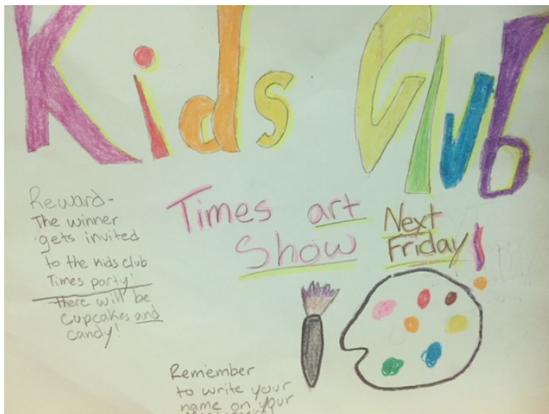
Just gibberish, Part 3

By Ruth S.

When last we left, Walter was complaining about his green carrots. By this time, Walter was starting to go insane, but he took a deep breath and wandered toward his squash. Crossing his fingers, he prayed for perfect squash. "Squash, squash, squash, squash, squash, squash," he whispered. Sadly, when he approached his squash patch, his face fell. There sat Hedge Hog, his naughty neighbor munching on the last, half eaten squash, surrounded by squash seeds with his belly looking big and full. Enraged, Walter hollered, "Hedge Hog! Hedge Hog! Hedge Hog!"

Art Show

The winner of the Kids Club Times Art show is Rozolia for her wonderful drawing. Rozolia's prize is joining the Kids Club Times reporting team later today for a cupcake in the Blue Room.



Thank you to everyone who entered. Everyone's art was awesome!

Winter Holiday Cheer

Reporters will be interviewing the staff and students of Kids Club about what they do for their winter holidays. If you would like to be interviewed, please inform Ruth Swift or jot down a few lines and give them to a reporter.



Kids Club Times is printed about twice a month. If you have a story idea, contact Ruth, lead reporter and editor.

Soft Ginger Cookies

This is the season for ginger cookies, and this recipe is sure to please.



INGREDIENTS

- 3 cups all purpose flour
- 1 ½ teaspoons baking powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 1 tablespoon ground ginger
- 1 ¾ teaspoons ground cinnamon
- ¼ teaspoon ground cloves
- 6 tablespoons unsalted butter
- ¾ cup dark brown sugar
- 1 large egg
- ½ cup molasses
- 2 teaspoons vanilla
- 1 teaspoon finely grated lemon zest
(optional)
- 2 tablespoons white sugar for garnish

DIRECTIONS

1. Preheat oven to 375 deg. Prepare baking sheets by lining with parchment paper.
2. In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
3. In a large bowl, beat butter, brown sugar, and egg on medium speed until well blended.
4. Add molasses, vanilla, and lemon zest and continue to mix until well blended.
5. Gradually stir in dry ingredients until blended and smooth. Dough will be very stiff.
6. Roll into 2-inch balls, dip in sugar, and place on cookie sheet 2 inches apart.



7. Bake for 8 to 10 minutes. Cool in pan for 5 minutes before moving to cooling rack to cool completely.
8. Pour a glass of cold milk and enjoy!

Do you have a recipe to share with our readers? Submit recipes to Rebecca for printing in a future issue of Kids Club Times.