



Everything Should be Made with L.o.♥.e.

Spicy Sparkles

Ingredients (Organic is always best):

Dry Ingredients:

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp L.o.♥.e. Organic cinnamon (we use true cinnamon)
- 1 tsp L.o.♥.e. Organic cloves
- 1 tsp L.o.♥.e. Organic ginger
- ¼ tsp salt

To Be Creamed:

- ¾ cup softened butter/shortening/margarine
- 1 cup granulated sugar

Additional Ingredients:

- 1 egg
- ¼ cup molasses

- 1) Preheat oven to 325°F.
- 2) Lightly grease a baking sheet or use Air Bake™ cookie sheets or silicone mats.
- 3) Mix together the dry ingredients.
- 4) Cream together the next two ingredients.
- 5) Add the egg and molasses. If the molasses is cold, ensure the mixture has come to room temperature during blending. The mixture should be smooth.
- 6) Beat the wet ingredients until light and fluffy.
- 7) Stir in the dry ingredients.
- 8) Shape into balls and roll each in more granulated sugar.
- 9) Place on the baking sheet in a staggered pattern about 2 inches apart.
- 10) Bake in the preheated oven for 12 to 15 minutes or until golden brown.

We hope you will agree that *everything should be made with L.o.♥.e.*

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This recipe features L.o.♥.e. Organic's cinnamon, cloves and ginger.