



# LIVE AND LEARN FAMILY NEWS NOVEMBER 6, 2017

## Reminders!

\*\*\* Daylight Savings is November 5th!

\*\*\*Tuesday November 7th, Live and Learn has its Staff Meeting. Please make sure to pick up by 5pm.

\*\*\*Live and Learn is CLOSED on Friday November 10th.

\*\*\*Live and Learn will be CLOSED Wednesday, Thursday and Friday of Thanksgiving Week.  
Happy Thanksgiving!

\*\*\*Candace Pratt Photo Make-ups:  
Saturday November 11th 10am - 12pm



**Director/Owner**  
Johanna  
Booth-Miner

**Co-Director**  
Sarah Miner, M.Ed.

**Address**  
114 Mast Road  
Lee NH 03861

**Phone** 659-5047

**Fax** 659-7908  
\*call first\*

**Rising Hawk Cell**  
**Phone** 231-5099

[www.live-learn.org](http://www.live-learn.org)

[livlrn2@comcast.net](mailto:livlrn2@comcast.net)

Tax ID #02-0335768



# Gerry's Kitchen

## Honey-Cinnamon Cookies

### Ingredients:

- ♥ 2 1/2 Cups All-Purpose Flour
- ♥ 1/2 tsp. Baking Soda
- ♥ 1/2 tsp. Salt
- ♥ 1 tsp. Ground Cinnamon
- ♥ 1/4 tsp. Ground Ginger
- ♥ 1/2 Cup (1 Stick) Unsalted Butter, softened
- ♥ 1/2 cup packed Brown Sugar
- ♥ 1/3 Cup Honey
- ♥ 1 Large Egg



### Directions:

1. In a large bowl, whisk together the flour, baking soda, salt, cinnamon, and ginger.
2. Beat the butter, brown sugar, and honey in a standing mixer (or in a bowl using a hand beater) for 1 minute on medium speed, or until smooth and creamy.
3. Add the egg and beat for 1 minute.
4. Slowly add the dry ingredients to the wet ingredients, mixing as you go.
5. Shape the dough into a log, cover with plastic wrap, and refrigerate for at least 2 hours or up to 2 days.
6. Preheat the oven to 400.
7. Cut the cookies into 1/2-inch slices and place them on Silpat- or parchment-lined baking sheets. Bake for 10 to 12 minutes, until golden.
8. Cool on baking racks and serve.

**TO FREEZE:** *After step 5, the wrapped cookie log can be frozen for up to 3 months. When you're ready to bake, continue from step 6.*