



Gingersnaps

INGREDIENTS

3/4 cup shortening or margarine

1 cup sugar

1 large egg

1/4 cup molasses

2 cups all-purpose flour

2 teaspoons baking soda

1/2 teaspoon salt

1/2 teaspoon ginger

1/2 teaspoon cinnamon

1/4 teaspoon cloves

Sugar for rolling dough in

DIRECTIONS

- Lightly grease cookie sheets. In large bowl combine first 4 ingredients; blend well. Stir in remaining ingredients; blend well. Chill dough for easier handling.

- Heat oven to 375 degrees F. Shape dough into 1 inch balls; roll balls in sugar. Place 2 inches apart on prepared cookie sheets. Bake at 375 degrees F. for 8 to 10 minutes or until edges are set. Cool 1 to 2 minutes before removing from cookie sheet. Makes about 48 cookies.

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