

Ginger Snaps Recipe

(from the Betty Crocker Cookbook)

INGREDIENTS:

3/4 cup shortening
1 cup brown sugar
1 egg
1/4 cup molasses
2 1/4 cups flour
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon cloves
1/4 teaspoon salt
Granulated sugar

INSTRUCTIONS:

1. Mix thoroughly shortening, brown sugar, egg, and molasses.
2. Blend in remaining ingredients except sugar.
3. Cover and chill for one hour.
4. Heat oven to 375.
5. Shape the dough by rounded teaspoonful into balls and then dip the tops in sugar.
6. Place the sugared side up 3" apart on an **ungreased** baking sheet.
7. Bake for 10 to 12 minutes then immediately remove from the sheets. This should make 4 dozen.

For the holidays, you could use colored sugar to dip the cookies in. These make the house smell quite good.