

Ginger Snaps

INGREDIENTS

¾ cup shortening
1 cup sugar
1 egg
¼ cup molasses
2 cups flour*
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. ginger

*May use half white flour and half whole wheat pastry flour.

DIRECTIONS

1. Mix shortening and sugar, add egg and molasses, then dry ingredients.
2. Shape dough into balls the size of walnuts. Roll in granulated sugar. Flatten slightly on cookie sheet.
3. Bake 350° for 10 to 12 minutes, or until cookies look almost done. Cookies will finish baking on cookie sheet when removed from oven.

