



Molasses Ginger Snaps

Ingredients:

- 1 cup granulated sugar
 - $\frac{3}{4}$ cup Crisco solid shortening
 - 2 cups all-purpose flour
 - 1 egg
 - $\frac{1}{4}$ cup molasses
 - $\frac{1}{4}$ teaspoon salt
 - 1 teaspoon baking soda
 - 1 teaspoon ground ginger
 - 1 teaspoon ground cinnamon
 - 1 teaspoon ground cloves
- Additional granulated, demerara or sparkling sugar for decorating.

Directions:

- Preheat oven to 350°F.
- In a large bowl, mix all ingredients together until the dough forms.
- Roll pieces of dough into 1" balls.
- Roll balls of dough in sugar, if desired.
- Place 12 balls of dough, on an ungreased rimmed baking sheet.
- Bake for 8 minutes, or until the underside begins to color.
- Remove from cookie sheet and allow to cool on a wire rack.
- Store by themselves, in an airtight container.

Makes approximately 3 dozen cookies.