

Ginger Snaps

Ingredients:

- **Vegetable Shortening** - 3/4 Cup
- **Mild Sweet Molasses** - 1/3 Cup
- **All Purpose Flour** - 2-1/4 Cups
- **Granulated Sugar** - 1 Cup
- **Large Egg** - 1 (Beaten)
- **Baking Soda** - 1 Teaspoon
- **Ground Cloves** - 1/2 Teaspoon
- **Salt** - 1/2 Teaspoon
- **Ground Ginger** - 1/2 Teaspoon
- **Ground Cinnamon** - 1/2 Teaspoon



Directions:

1. **Cream shortening** and sugar, then add egg and molasses and beat well.
2. **Sift flour** and combine with salt, soda, and spices and fold into dough. Mix well.
3. **Cover and chill** for several hours or overnight.
4. **To bake**, roll in small balls (about the size of walnuts).
5. **Roll each ball** in granulated sugar and place on a greased cookie sheet 2 inches apart.
6. **DO NOT FLATTEN.** Bake at 375°F for 10 minutes.