



Gingersnaps

 *PG Tested*

This recipe was adapted by Susan Marsula from a Betty Crocker recipe. I have never seen a nicer holiday cookie tray than hers, and I consider her my cookie queen!

$\frac{3}{4}$ cup shortening

1 cup brown sugar

1 egg

$\frac{1}{4}$ cup molasses

$2\frac{1}{4}$ cups all-purpose flour

2 teaspoons baking soda

1 teaspoon cinnamon

1 teaspoon ginger

$\frac{1}{2}$ teaspoon cloves

$\frac{1}{4}$ teaspoon salt

Granulated sugar

Mix thoroughly shortening, brown sugar, egg and molasses. Add remaining ingredients except granulated sugar and mix. Chill dough overnight.

Preheat oven to 350 degrees. Shape dough by rounded teaspoonfuls into balls. Roll each ball in granulated sugar. Place up to 3 inches apart on lightly greased baking sheet or on parchment paper. Bake 10 to 12 minutes or just until set. Immediately remove from baking sheets.

Makes 3 dozen cookies.

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