

# Gingersnaps

## Ingredients:

- 1 cup sugar
- $\frac{3}{4}$  cup shortening
- $\frac{1}{4}$  cup dark molasses
- 1 egg
- 2  $\frac{1}{4}$  cups all purpose flour
- 1 $\frac{1}{2}$  tsp. baking soda
- 1 Tbsp. ground ginger
- 1 tsp. ground cinnamon
- $\frac{1}{2}$  salt
- Sugar

## Directions:

1. Mix 1 cup sugar, shortening, molasses and egg. Stir in flour, baking soda, ginger, cinnamon and salt.
2. Cover and refrigerate at least 1 hour.
3. Heat oven to 375° F.
4. Shape dough by rounded teaspoonfuls into balls; dip tops in sugar. Place balls, sugared sides up, about 3 inches apart on a lightly greased cookie sheet.
5. Bake until edges are set (centers will be soft), 10 to 12 minutes. Immediately remove from cookie sheet.

Makes about 4 dozen.