

Gingersnaps

Jane McCormick

Ingredients:

- ¾ cup shortening
- 1 cup sugar
- 1 egg
- ¼ cup molasses
- 2 teaspoons soda
- ½ teaspoon salt
- Granulated sugar
- 2 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon cloves
- 1 teaspoon allspice

Directions:

Cream together shortening and sugar. Add egg and molasses. Add all dry ingredients. Make small balls about 1 teaspoon and roll in granulated sugar. Bake at 350 degrees for 8-10 minutes. Do not over bake; they will crack and flatten out as they cool.

Yield: 4 dozen.