

Ginger Snaps - Annabel

$\frac{3}{4}$ c butter

1 c white sugar

1 egg

4 T molasses

2 c flour (add a bit more flour if dough is too soft to roll)

1 t baking soda

1 t ground ginger

1 t ground cloves

1 t ground cinnamon

1. Cream butter and sugar together.
2. Blend in egg and molasses.
3. Combine remaining ingredients and add to first mixture. Blend well.
4. Form dough into cherry-sized balls and dip in white sugar. Place on an ungreased cookie sheet sugar side up. Do not press down.
5. Bake at 350F for 10-12 minutes. Baked less, they will be chewier. Baked more, they will be crisper and soak up more milk.

GINGER SNAPS *cream together $\frac{1}{2}$ c. coarsely ground ginger peels*

$\frac{3}{4}$ C. BUTTER	1 C. WH. SUGAR
1 EGG	4 TBSP. MOLASSES
2 C. FLOUR	2 TSP. SODA
1 TSP. GINGER	1 TSP. CINNAMON
1 TSP. CLOVES	<i>cream butter & sugar</i>

SIFT DRY INGRED. TOGETHER. MIX IN REMAINING INGRED. FORM CHERRY SIZED BALLS. DIP IN WH. SUGAR. BAKE ON UNGREASED SHEET. 350° - ~~10~~ MIN. DO NOT PRESS DOWN. 12 MIN.