

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.

