

Ginger Snaps

by admin

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Ingredients:

- 1 cup Fancy Molasses
- 1 cup sugar
- 1 cup butter or shortening
- 1 tbsp. baking soda dissolved in small amount of water
- 1 beaten egg
- 1 tbsp. ginger
- 1 tsp. allspice
- 1 tsp. salt
- 3 cups flour

Directions:

1. Heat molasses to the boiling point, add sugar. Remove from stove, add shortening or butter and dissolved baking soda. Cool. Add egg. Sift dry ingredients and stir in. Add more flour if necessary. Chill and roll out (1/8"). Cut in desired shapes or roll as refrigerator cookies; allow to stand in refrigerator for 24 hours and slice. Bake at 375°F until golden brown – 10-12 minutes.