

I know the "snap" part of the name is supposed to indicate a hard, crunchy cookie - but I prefer my gingersnaps to be a bit chewy.
~smile~
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Gingersnaps

3/4 cup shortening
1 cup brown sugar
1/4 cup molasses
1 egg
2-1/4 cups all purpose flour
2 tsp baking soda
1 tsp ground ginger
1 tsp ground cinnamon
1/2 tsp ground cloves

Preheat oven to 350 degrees.

In a large bowl, cream together the first four ingredients until fluffy. In a separate bowl, sift the remaining ingredients together. Stir the flour mixture into the molasses mixture.

Lightly spray baking sheets. Form dough into small balls and roll in granulated sugar. Place 2 inches apart on the sheets. Bake for about 10 minutes or until the desired firmness/hardness. (For crunchier cookies, leave in oven longer.)

Cool for a couple minutes on baking sheet and then move cookies to cooling rack to finish cooling. If re-using the baking sheet for another batch, use spatula to scrap the sheet and then re-spray before placing more cookie dough on the sheet.

Makes about 5 dozen cookies.