



Gingersnaps

1 Cup Packed Brown Sugar

$\frac{3}{4}$ Cup Shortening

$\frac{1}{4}$ Cup Molasses

1 Egg

2 $\frac{1}{4}$ Cups All-Purpose Flour

2 tsp. Baking Soda

1 tsp. Ground Cinnamon

1 tsp. Ground Ginger

$\frac{1}{2}$ tsp. Ground Cloves

$\frac{1}{4}$ tsp. Salt

Granulated Sugar

Mix brown sugar, shortening, molasses and egg. Stir in flour, baking soda, cinnamon, ginger, cloves and salt. Cover and refrigerate at least 1 hour. Heat oven to 375°F. Shape dough by rounded teaspoonfuls into balls. Dip tops in granulated sugar. Place balls, sugar side up, about 3 inches apart on lightly greased cookie sheet. Bake cookies 10-12 minutes, just until set. Immediately remove from cookie sheet.

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