

Ginger Snaps

Great Recipe - soft, chewy cookies

I always double this recipe.

¾ c butter,

1 c sugar,

¼ c molasses,

1 egg,

2 c flour,

2 tsp B.S.,

1 tsp ginger,

1 tsp cinnamon,

1 tsp cloves.

In a mixing bowl beat butter, sugar, molasses and egg until light and fluffy. Combine dry ingredients and stir into the cream mixture. Place dough in fridge 2 – 4 hours. Shape dough into 1" balls and roll in white sugar. Place balls about 3" apart on lightly greased cookie sheets. Do not flatten balls. Bake at 350 X 10 – 12 minutes.

Hint: I melt white chocolate and dip ½ of the cookie in the melted chocolate after they are cool. Shape about 10 – 12 balls and put in paper bag with some sugar and shake gently instead of sugaring 1 at a time.