

Recipe for old-fashioned Gingersnaps

Ingredients:

This recipe makes about 34 cookies.

Preheat the oven to 375° Fahrenheit

¼ cup butter

1 cup sugar

1 egg

¼ cup molasses

2 cups white flour

2 tsp. baking soda

¼ tsp. salt

1 tsp. cinnamon

½ tsp. ground cloves

1 tsp. ground ginger

Directions:

Cream butter and sugar. Add eggs and molasses and beat well. Sift flour and mix with baking soda, cinnamon, cloves, ginger, and salt. Sift again and then add it to the creamed mixture. Shape the dough into one-inch balls. Set them two inches apart on an uncreased cookie sheet. Bake at 375 degrees for 10 minutes or until just set and surface cracks. Cool on wire racks.

Guten Appetit!

Recipe from the *Wilder Ranch State Park Cookbook*

Posted by Sunnycovechef.com