

Old-Fashioned Gingersnaps

(from Mary Meade's Country Cookbook)

Ingredients

- 1/2 cup shortening
- 1 cups sugar
- 1 beaten egg
- 1/2 cup dark molasses
- 2-1/4 cups flour
- 1 tsp. baking soda
- 1-1/2 tsp. ginger
- 1/2 tsp. salt

Directions

Cream shortening and sugar until light and fluffy. Stir in egg, and then molasses. Sift together flour, baking soda, ginger, and salt. Stir into creamed mixture. Shape into small balls and roll in sugar. Place on lightly greased baking sheet 2-3 inches apart. Bake at 350° for about 15 minutes. Cookies flatten and crackle during baking.

Tips

Use a small ice cream scoop to form balls. (Rinse with warm water after every five cookies.) Don't sugar the bottom of cookies or they will burn. Use parchment paper on cookie pan for best looking cookie. Dough can be chilled overnight. Let come to room temperature before baking. I usually make a double batch. These freeze well.