

Gingersnaps

Recipe from Peggy Goodrich, Enid News & Eagle

Makes 3-4 dozen

Oven 350°

$\frac{3}{4}$ cup soft shortening

1 cup packed brown sugar

1 egg

$\frac{1}{4}$ cup molasses

2 cup flour

$\frac{1}{4}$ teaspoon salt

2 teaspoons soda

1 teaspoon each ginger, cinnamon & cloves

Beat shortening and sugar together until fluffy, add egg, then molasses and blend well. Sift dry ingredients together and add to sugar mixture and blend well. Chill dough. Shape dough into 1 inch balls and roll in granulated sugar. Place 2 inches apart on baking sheet and bake at 350° for about 12 minutes. Remove to wire rack and cool. These freeze well and are great served with pumpkin dip.