

Gingersnap Cookies

Full Recipe for Home

3/4 cup (60 mL) butter or margarine (room temperature)

1 cup (125 mL) sugar

1/4 cup (60 mL) molasses

1 egg, beaten

2 cups (500 mL) flour

1/4 tsp (1.25 mL) salt

2 tsp (10 mL) baking soda

2 tsp (10 mL) cinnamon

1.5 tsp (7.5 mL) cloves

1.5 tsp (7.5 mL) ginger

1/4 cup white sugar (keep separate)

1. Preheat oven to 350°F and line baking sheet with silicone mat.
2. Using an electric mixer, cream together butter/margarine and sugar in a medium mixing bowl.
3. Add molasses and egg, mix well.
4. In a small mixing bowl combine flour, salt, baking soda and spices.
5. Add flour mixture to creamed mixture and mix well
6. WASH HANDS FIRST. Roll dough into small balls and roll in sugar. Place on cookie sheet lined with parchment paper and press gently with a fork.
7. Bake for 10 minutes.
8. Remove from the cookie sheet carefully (the cookies are very soft at first) and let cool as they will become crunchy. Makes 3 – 4 dozen, depending on size of balls.