

Gingersnaps

½ cup shortening
¼ cup butter
1 cup sugar
1 egg
¼ cup molasses
2 cups flour
¼ tsp salt
2 tsp baking soda
1 tsp cinnamon
½ tsp cloves
1 tsp ginger



Cream shortening and sugar. Add egg, then molasses. Slowly add dry ingredients.

Chill at least 1 hour. Roll into small balls and roll in white sugar.

Bake in 375 oven for 8-9 minutes. Makes 5 dozen

