

Ginger Snaps

Ingredients

¾	C	butter, softened
2	C	flour, AP
1	C	sugar
¼	C	molasses
1		egg
½	tsp	ground clove
½	tsp	salt
1½	tsp	baking soda
2	tsp	baking powder
4	oz	crystallized Ginger, chopped fine

Directions

Preheat oven to 375 degs. Combine softened butter, sugar, molasses, and eggs. Beat well. Mix dry ingredients together, add to wet mixture, mixing well. Chill for 1 hour. Form into 1 inch balls, roll in sugar, and place on greased cookie sheet, 2 inches apart. Bake for 8 – 10 minutes. Makes 36 cookies.