

Gingersnaps

Prep Time: 15 Minutes Cook Time: 10 Minutes Ready In: 30 Minutes

Servings: 36

"A classic recipe for a gingersnap cookie. Simple and quick to make, this recipe is a great last-minute treat."

Ingredients:

3/4 cup margarine
1 cup sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 teaspoon ground cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup white sugar for coating



Directions:

1. Preheat oven to 350°F.
2. In a medium bowl, cream together the margarine and 1 cup of sugar until smooth. Beat in the egg and molasses until well blended. Combine the flour, ginger, cinnamon, baking soda and salt; stir into the molasses mixture to form dough. Roll dough into 1 inch balls and roll the balls in the remaining 1/2 cup sugar. Place cookies 2 inches apart onto ungreased cookie sheets.
3. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.