

Gingersnaps

2 cups brown sugar
1 ½ cups shortening (I use butter)
1/2 cup molasses
2 eggs
4 ½ cups all-purpose flour
4 teaspoons baking soda
2 teaspoons cinnamon
2 teaspoons ground ginger
1 teaspoon ground cloves
Sprinkle of salt
2 teaspoons vanilla

Mix brown sugar, shortening, molasses, and eggs until well mixed. Mix together flour, baking soda, cinnamon, ginger, cloves and salt in another bowl and add to the brown sugar. Mix well.

Most gingersnaps are rolled in granulated sugar after being refrigerated for at least an hour. However, I did not have time to refrigerate nor roll them by hand so I dropped them by teaspoonful onto a greased cookie sheet and sprinkled granulated sugar over the top before baking at 375 degrees for 10 to 12 minutes.

Besides when my children were small, if I got my hands into the dough someone ALWAYS either got into trouble or needed me NOW. So it was easier to just drop by spoonfuls and bake. They taste just as good. Another option is to use a flat glass dipped in granulated sugar and flatten them before baking.

This recipe can be halved. I always doubled cookie recipes as my children often gave them away at school or exchanged them for store bought ones.