

# COOKING UP HISTORY

Recipes from our community members and archives to you and your kitchen



## Homemade Gingersnaps

Yield: 4 dozen

Submitted by Karla (Lichi) Douglas,

adapted from Del Monte Holiday Entertainment Guide, c. 1980s

### Ingredients

- 3/4 c shortening
- 1 c sugar
- 1/4 c dark molasses
- 1 egg
- 2 c sifted flour
- 2 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground ginger
- 1/2 tsp salt
- granulated sugar (for rolling)

### Instructions

1. In large bowl, cream together shortening and 1 cup sugar. Add molasses and egg and beat well.
2. Sift together flour, baking soda, cinnamon, cloves, ginger, and salt. Add sifted dry ingredients to the wet mixture and mix well.
3. Cover the dough and chill in refrigerator.
4. Preheat oven to 375 degrees F.
5. Form dough into 1-inch balls and roll in granulated sugar. Place on greased cookie sheets 2 inches apart.
6. Bake 8 to 10 minutes or until golden brown. Let stand one minute, then remove to wire racks. Cool.

*Note: if using butter, cookies will be flatter; add more flour for a stiffer dough and mounded shape.*