

Grandmas Ginger Snaps



Ingredients

3/4 cup butter
1 cup sugar
1/4 cup molasses
1 eggs
1 tsp cinnamon

2 cups all purpose flour 2 3/4 cups if using
freshly ground flour
1/4 tsp salt
2 tsp baking soda
1/2 tsp ginger
1/2 tsp cloves

Directions

1. Heat the oven to 350 F
2. Cream butter and sugar using a mixer
3. Mix in molasses salt, cinnamon, cloves, ginger and egg, then add flour
4. Take a scoop of dough and roll into 1 inch balls. Dip one side in white sugar and place on cookie sheet. Spread across the trays, make sure they have enough space in between
5. Bake for 10-12 minutes

Note: if using freshly ground flour they spread a bit more

