

Crispy Gingersnaps

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Rated: ★★★★★

Submitted By: Larry Goldsmith

Prep Time: 10 Minutes

Cook Time: 12 Minutes

Ready In: 22 Minutes

Servings: 36

"A thin, spicy gingersnap cookie."

INGREDIENTS:

3/4 cup shortening	2 teaspoons baking soda
1 cup white sugar	1/2 teaspoon salt
1 egg	1 teaspoon ground cinnamon
1/4 cup molasses	1 tablespoon ground ginger
2 cups all-purpose flour	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2. In a large bowl, cream the shortening and sugar. Add the egg and beat until light and fluffy, then stir in the molasses. In a separate bowl, mix together the flour, baking soda, salt, ginger and cinnamon. Add to the egg mixture and stir until well blended. Roll bits of dough into 1 inch balls. Dip each ball in sugar and place on cookie sheet, sugared side up about 2 inches apart.
3. Bake for 10 to 12 minutes, until cookies have spread and tops have cracked. Let cool on wire rack.

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