

Mom's Ginger Snaps



Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 40
Minutes

Submitted By:
Elaine

Cook Time: 12
Minutes

Servings: 36

"Fabulous, spicy cookies."

INGREDIENTS:

1 cup packed brown sugar	1/4 teaspoon salt
3/4 cup vegetable oil	1/2 teaspoon ground cloves
1/4 cup molasses	1 teaspoon ground cinnamon
1 egg	1 teaspoon ground ginger
2 cups all-purpose flour	1/3 cup white sugar for decoration
2 teaspoons baking soda	

DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, mix together the brown sugar, oil, molasses, and egg. Combine the flour, baking soda, salt, cloves, cinnamon, and ginger; stir into the molasses mixture. Roll dough into 1 1/4 inch balls. Roll each ball in white sugar before placing 2 inches apart on ungreased cookie sheets.
3. Bake for 10 to 12 minutes in preheated oven, or until center is firm. Cool on wire racks.

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Save Time on Dinner

Makes planning easy.
-- Angela Sackett



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