

## GINGERSNAPS

$\frac{3}{4}$  cup shortening

1 cup brown sugar

1 egg

$\frac{1}{4}$  cup molasses

2 cups flour

$\frac{1}{4}$  teaspoon salt

2 teaspoons baking soda

1 teaspoon each ginger, cinnamon, cloves

Combine shortening sugar, egg in mixing bowl beat until fluffy.

Add molasses and beat well.

Sift dry ingredients together and add. Mix well.

Chill dough thoroughly.

Shape into 1 inch balls and roll in granulated sugar.

Place 2 inch apart on greased cookie sheet.

Bake at 350 degrees for 12 to 15 minutes.

Makes about 4 dozen cookies.