

Ginger Snaps

Cypress Club

Ingredients:

$\frac{3}{4}$ cup vegetable shortening
1 cup sugar (plus extra to roll the cookies in)
1 egg
 $\frac{1}{4}$ cup molasses
2 cups flour
2 tsp baking soda
 $\frac{1}{2}$ tsp salt
1 tablespoon powdered ginger
1 tsp cinnamon

Preparation:

Cream shortening and sugar.

Add egg and beat until light and fluffy.

Add molasses and mix until blended.

Combine dry ingredients and add to shortening mixture. Scrape bowl and beat until incorporated.

Form dough into 1" balls and roll in sugar.

Place cookies 2" apart on cookie sheet and flatten with the bottom of a glass dipped in sugar.

Bake 10 minutes at 350 degrees. When done cookies will look cracked and will be flat.