

Ginger Snap Cookies

Spice and molasses combine to give these gingersnap cookies a wonderful aroma and taste!

Yield:

2 1/2 dozen

Ingredients:

1/2 cup melted butter
1 cup sugar
1 egg
1/2 cup molasses
2 cups flour
1 teaspoon baking soda
1 teaspoon ginger
1 teaspoon cinnamon
1/2 teaspoon salt
Sugar, for rolling

Instructions:

1. Beat butter and sugar together; add egg. Beat well. Stir in molasses. Add dry ingredients.
2. Shape 1-inch balls and roll in sugar. Place on a lightly greased cookie sheet.
3. Bake at 350 degrees for 8-10 minutes or until done.



This recipe is from Tammy's Recipes.