

# 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.



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This recipe is from Tammy's Recipes.