

# Gingersnap Cookies

## Ingredients:

- ¾ cup butter
- 1 cup brown sugar
- ¼ cup molasses
- 1 egg
- 2 ½ cups flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1 cup granulated white sugar (for rolling dough balls)

## Directions:

- Preheat oven to 325°.
- Cream together butter, brown sugar, molasses and egg in a large mixing bowl.
- In 3 separate additions to the creamed mixture, sift flour, baking soda salt ginger and cinnamon. Make certain to mix dough completely.
- Form dough into 1" – 1 ½" balls.
- Roll dough balls in granulated sugar until evenly coated.
- Place sugar-coated dough balls on un-greased cookie sheet. Make certain to space 2" – 3" between balls of dough.
- Bake approximately 10 minutes. Centers should still be soft looking.
- Cool slightly before removing from cookie sheet.
- YUMMY...enjoy at least 1 warm cookie sample.

**Hint:** Gingersnaps have a tendency to get crunchy after they cool and begin to age. I like them crunchy to dunk in coffee. But if you prefer to keep gingersnaps somewhat soft, it is helpful to store them in a sealed plastic container with a slice of bread. The slice of bread will become hard/stiff...but it will help the cookies remain soft.