

Kate's Fantastic Ginger Snaps

Ingredients:

3/4 cup (1-1/2 sticks) sweet butter, at room temperature
1 cup sugar plus additional sugar as needed
1 egg
1/4 cup molasses
2 teaspoons baking soda
2 cups flour
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves

Instructions:

Preheat the oven to 350 degrees. Cream together the butter and 1 cup sugar, and beat in the egg. Stir in the molasses. In a separate bowl, combine the baking soda, flour, salt, and spices. Combine these dry ingredients with the wet mixture. Roll small balls of the dough (about 3/4 inch in diameter) in granulated sugar, and place them on a greased cookie sheet. Bake for 8 to 10 minutes. Let the cookies stand for a few minutes before removing them from the pan. Makes about 4 dozen cookies.