

Ginger Snaps

Makes 80 3-inch cookies

Ingredients:

3 cups shortening (1 ½ cup butter + 1 ½ cup Crisco)

4 cups sugar

1 cup molasses

4 eggs

8 cups flour

8 tsp. baking soda

2 tsp. cloves, ground

2 tsp. ginger

2 tsp. salt

4 tsp. cinnamon

Preheat oven to 375.

Melt shortening in large pan and cool. (Do not cool too much so that the Crisco is in chunks- stir well). Add sugar, molasses, eggs, and beat well. Sift dry ingredients and add to above. Place in the refrigerator until firm.

Form in 1 ½ inch balls and roll in granulated sugar. Place on greased cookie sheet. Bake about 13-14 minutes.