

## Ginger Snap Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
fresh ginger	4 Tablespoons	grated
ground cloves	3 teaspoons	
butter	$\frac{3}{4}$ cup	softened
sugar	1 scant cup = 7.5 oz	
molasses	$\frac{1}{4}$ cup	I use light molasses
egg	1	room temperature
all-purpose flour	2 $\frac{1}{4}$ cups = 10 oz	
baking soda	1 teaspoon	
salt	$\frac{1}{2}$ teaspoon	
sugar	1 cup	

- In a large mixing bowl, beat together the ginger, butter, ground cloves, and 1 cup of sugar until light and fluffy.
- Beat in the molasses and egg.
- In a medium mixing bowl, combine the flour, baking soda and salt.
- Gently fold the dry ingredients into the wet until just combined.
- Cover the bowl and chill the dough in the refrigerator for at least one hour.
- Preheat oven to 350 degrees F.
- Roll dough into 1 inch balls and then roll them in sugar. Place 2 inches apart on ungreased baking sheets lined with parchment paper.
- Bake fifteen minutes. Let stand on the cookie sheets a minute before removing to racks to cool completely.