

Ginger Cookies

Makes: 9-10 dozen cookies

1 cup lard, or butter	½ tsp. cinnamon
1 cup sugar	2 tsp. ginger
2 cups dark baking molasses	4 tsp. baking soda
2 tbsp. vinegar	1 cup boiling water
6-8 cups flour	1 egg
¾ tsp. salt, opt.	

Cream together shortening, sugar and egg. When light and fluffy beat in molasses and vinegar. Stir together dry ingredients. Dissolve baking soda in boiling water. Add dry ingredients and soda-water mixture alternately to creamed ingredients. Add more flour if needed to make a soft dough. Drop by the teaspoonful onto greased cookie sheet. Sprinkle with sugar. Bake at 350° for 10 minutes.