

Tracy's Old fashioned ginger Snaps

There is nothing quite like fresh baked Ginger Snaps and a cup of tea! This recipe is quick and easy and makes a delightfully chewy cookie.. perfect with a cup of Earl Grey on a cloudy and cool March day. (great at Christmas too)

You will Need:

In a large bowl

Combine Dry ingredients.

2 cups of flour
1 tsp Baking Soda
1 tsp Cinnamon
1 tsp ground Allspice
1 tsp ground Ginger
1/4 tsp Salt

In a medium bowl with a hand or stand mixer, cream:

3/4 cup Shortening
1 Cup White Sugar
1 Large Egg
1/4 Cup Molasses

Preheat Oven to 325 Degrees

Mix the dry ingredients with the Wet until combined and forms uniform dough.

Shape into 1" Balls, roll the balls in some white sugar and arrange 1 " apart on a silicone baking liner or parchment lined cookie sheet.

Bake for 10 mins or until the tops of the cookies crack. remove from heat and place on a cooling rack for 10 minutes. Pour a cup of tea and enjoy!!

