

Grandma's Ginger Snap Cookies (Deborah Kolody)

1½ c.	Butter
2c.	White Sugar
2	Eggs (well beaten)
1c.	Molasses
4 ½c.	All Purpose Flour
4 t.	Baking Soda
2 t.	Cinnamon
1 t.	Ground Cloves
1 t.	Ground Ginger
½ t.	Salt

1. Cream butter and sugar together in a large mixing bowl. Then add molasses and eggs mixing together until well combined.
2. In a separate bowl mix together all dry ingredients, once thoroughly combined, add the dry ingredients to the wet ingredients, adding about ¼ of the dry mix at a time. ¾ the way through you will need to mix with your hands. Continue to mix until batter is consistent.
3. Once the batter is thoroughly mixed, you need to refrigerate for about an hour or two so it is easier to work with.
4. Meanwhile pour about a cup of white sugar onto a cookie sheet. Once batter is workable pinch off some of the batter, form a ball about the size of a grape (It's up to you how big or small) then roll the ball into the sugar until coated with sugar. Then place on cookie sheet, leave enough room for the cookie to spread.
5. Bake at 325 for 10-15 minutes. Of course everybody's oven is a little different, you may want to start out at 300 for 9 minutes. The more you bake them the crispier they get, keep an eye on them they tend to burn quite easily. (I usually make a double batch because everybody likes them so much)
6. Cool on cookie sheet or wax paper for about 15 minutes before placing in cookie tins.

Happy Baking!