

Grandma's Ginger Snap Cookies (Deborah Kolody)

- 1½ c. **Salted Butter (room temp.)**
- 2c. **White Sugar** (plus roughly 1 cup to roll cookies in)
- 2 **Eggs (well beaten)**
- 1c. **Molasses (Fancy is best)**
- 4 ½c. **Unbleached Flour**
- 4 t. **Baking Soda (be sure it's fresh!)**
- 2 t. **Cinnamon (heaping teaspoons)**
- 1 t. **Ground Cloves (heaping teaspoon)**
- 1 t. **Ground Ginger (heaping teaspoon)**
- ½ t. **Salt (I use Pink Himalayan)**

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, 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 by rolling in the palms of your hands. Then roll the ball into the sugar until coated with sugar. Place on cookie sheet, leaving enough room for the cookies to spread.
5. Bake at 300-325 for 9-15 minutes. The more you bake them the crispier they get, keep an eye on them they tend to burn quite easily. (This is a double batch. Trust me! They will get eaten)
6. Let cool before removing for about 15 minutes. before placing in cookie tins. The best way to remove them is by giving them a little twist.

***IMPORTANT NOTE...Cookie dough must be baked within 2 day or dough goes wonky.**

Happy Baking!