



Cookie Jar Gingersnaps

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My grandma kept two cookie jars in her pantry. One of the jars, which I now have, always had these crisp and chewy gingersnaps in it. They're still my favorite cookie recipe. My daughter, Becky, used this recipe for a 4-H fair and won a blue ribbon. —Deb Handy, Pomona, Kansas

TOTAL TIME: Prep: 20 min. Bake: 15 min./batch **YIELD:** 3 dozen.

Ingredients

3/4 cup shortening
1 cup plus 2 tablespoons sugar, divided
1 large egg, room temperature
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1-1/2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon salt

Directions

1. Preheat oven to 350°. Cream shortening and 1 cup sugar until light and fluffy. Beat in egg and molasses. In another bowl, combine next five ingredients; gradually add to creamed mixture and mix well.
2. Shape level tablespoonfuls of dough into balls. Dip one side into remaining sugar; place 2 in. apart, sugary side up, on greased baking sheets. Bake until lightly browned and crinkly, 12-15 minutes. Remove to wire racks to cool.

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