



# Grandma's Gingersnap Cookies



Prep	Cook	Ready In
20 m	10 m	30 m



Walmart  
11250 E Colonial Dr  
ORLANDO, FL 32817  
Sponsored



Recipe By: Marie Ayers  
"This melt-in-your-mouth ginger cookie recipe that I received from my grandmother has been enjoyed in my family since 1899."

## Ingredients

2 cups sifted all-purpose flour	3/4 cup shortening
1 tablespoon ground ginger	1 cup white sugar
2 teaspoons baking soda	1 egg
1 teaspoon ground cinnamon	1/4 cup dark molasses
1/2 teaspoon salt	1/3 cup cinnamon sugar

## Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Sift the flour, ginger, baking soda, cinnamon, and salt into a mixing bowl. Stir the mixture to blend evenly, and sift a second time into another bowl.
- 3 Place the shortening into a mixing bowl and beat until creamy. Gradually beat in the white sugar. Beat in the egg, and dark molasses. Sift 1/3 of the flour mixture into the shortening mixture; stir to thoroughly blend. Sift in the remaining flour mixture, and mix together until a soft dough forms. Pinch off small amounts of dough and roll into 1 inch diameter balls between your hands. Roll each ball in cinnamon sugar, and place 2 inches apart on an ungreased baking sheet.
- 4 Bake in preheated oven until the tops are rounded and slightly cracked, about 10 minutes. Cool cookies on a wire rack. Store in an air tight container.

Domino Pure Cane  
Granulated Sugar 10 Lb  
\$5.12 for 1 item - expires today



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