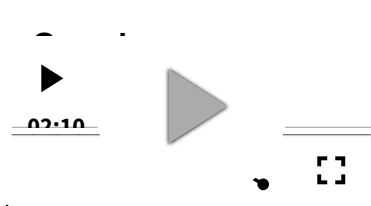


Grandma's Gingersnap Cookies



This melt-in-your-mouth ginger cookie recipe that I received from my grandmother has been enjoyed in my family since 1899.



By Marie Ayers

Prep: 20 mins

Servings: 30

Cook: 10 mins

Yield: 5 dozen

Total: 30 mins

Ingredients

- ☐ 2 cups sifted all-purpose flour
- ☐ 1 tablespoon ground ginger
- ☐ 2 teaspoons baking soda
- ☐ 1 teaspoon ground cinnamon
- ☐ ½ teaspoon salt
- ☐ ¾ cup shortening
- ☐ 1 cup white sugar
- ☐ 1 egg
- ☐ ¼ cup dark molasses
- ☐ ⅓ cup cinnamon sugar



Directions

Preheat oven to 350 degrees F (175 degrees C).

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.

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.

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.



Tips

The magazine version of this recipe uses 2 tablespoons cinnamon mixed with 2 teaspoons sugar to coat the cookies before baking.

Nutrition Facts

Per Serving: 121 calories; protein 1.1g; carbohydrates 17.5g; fat 5.4g; cholesterol 6.2mg; sodium 126.3mg.

Full Nutrition

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