

# 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 deleteduser

**Prep:** 20 mins

**Cook:** 10 mins

**Total:** 30 mins

**Servings:** 30

**Yield:** 5 dozen



## 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

### Step 1

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

### Step 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.

### Step 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.

### Step 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.

## 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.