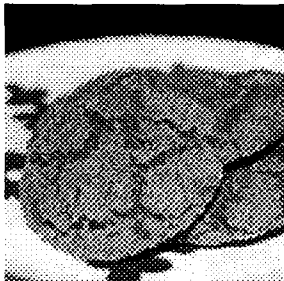


Grandma's Gingersnaps

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Rated: ★★★★★

Submitted By: RAMB

Photo By: celestialcharms

Prep Time: 15
Minutes

Cook Time: 10
Minutes

Ready In: 30
Minutes

Servings: 36

"A classic recipe for a gingersnap cookie. Simple and quick to make, this recipe is a great last-minute treat."

INGREDIENTS:

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

← or cinnamon sugar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, cream together the margarine and 1 cup white sugar until smooth. Beat in the egg and molasses until well blended. Combine the flour, ginger, cinnamon, baking soda and salt; stir into the molasses mixture to form a dough. Roll dough into 1 inch balls and roll the balls in the remaining sugar. Place cookies 2 inches apart onto ungreased cookie sheets.
3. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

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