

## Ginger Snaps

The 'secret' ingredient is the candied ginger. Don't even *think* about making these without it!

¾ cup Butter, softened  
1 cup granulated sugar

cream together until smooth

1 large egg

add to above and mix in

¼ cup molasses

mix into above

2 cups all purpose flour

1 tsp baking soda

1 tsp cinnamon

1 tsp cloves

1 Tbsp ginger

sift these ingredients together and then add to above ½ cup at a time

mix until well blended

¼ cup Candied Ginger

chop this as small as you can (I use the blender) and stir into cookie dough until well blended

Refrigerate dough at least one hour or overnight.



Preheat oven to 365°F

In your hands, roll dough into balls about a half-teaspoon size. Drop each ball into a small bowl of white granulated sugar. Cover entire cookie with sugar. Place on greased (or parchment-lined) cookie sheet about 2-inches apart.

When cookie sheet is full and ready to go into oven, spray lightly with water - if you have a clean spray bottle - or sprinkle 2 to 3 drops of water on each cookie.

Bake 6 minutes, rotate cookie sheet and bake for 4 more minutes.

Cool on wire rack and enjoy! These cookies freeze very well.