

## Ginger Snap Cookies - double

### Ingredients:

- 4 cups sifted all-purpose flour
- 1 teaspoon salt
- 2 teaspoon cinnamon
- 1 teaspoon all spice
- 2 teaspoon ground ginger
- 6 teaspoons baking soda
- 1 ½ cup butter
- 2 cup granulated sugar
- 2 egg, slightly beaten
- ½ cup light molasses
- granulated sugar

### Preparation:

Preheat oven to 350°.

- Sift flour with salt, cinnamon, cloves, ginger, and baking soda.
- Cream butter until light and fluffy, gradually adding 1 ½ cup sugar.
- Blend in egg, molasses, then flour mixture.
- Shape dough into 1-inch balls and roll in left over ½ cup granulated sugar.
- Place on ungreased baking sheets and bake 8 to 10 minutes
- Let stand a minute or two before removing from cookie sheets.

