

My Grandmother's Ginger Snaps – Deborah Kolody (Photographer)

This is one of our family favorites! A plate of these cookies doesn't last very long so you may want to make a double batch! For best results use only the freshest of ingredients.

1½ cups	butter (room temp)
2 cups	white sugar (additional sugar is also needed to roll cookies in)
2	eggs (lightly beaten)
1 cup	molasses
4½ cups	all purpose flour
4 tsp.	baking soda
2 tsp.	ground cinnamon
1 tsp.	ground cloves
1 tsp.	ground ginger
½ tsp.	salt

Cream together butter & sugar, stir in molasses, then eggs. In a separate bowl, combine all dry ingredients. Slowly add the dry ingredients to the butter mixture. Chill batter for 1-2 hours so dough is easier to handle. The dough can be refrigerated for 2-3 days before using.

Preheat oven to 300.

Place about a ½ cup of sugar into a cookie sheet. Taking a pinch of dough, roll dough in the palms of your hands into little balls, about the size of a quarter. Roll the ball into the tray of sugar until completely coated and place on cookie sheet. Leave about an inch between each cookie.

Bake at 300 for 9-12 minutes, depending on how soft or snappy you like your ginger snaps or how hot your oven runs.

Enjoy!