



Molasses Gingersnaps By Donice Wooster

I first discovered this recipe in the original cookbook published by La Leche League, when my children were very small. I loved its foolproof nature, how everything just gets mixed at once, making it ideal to do with children, and later grandchildren. They enjoy rolling the dough into balls and rolling them in sugar.

I have made them every Christmas since then, over 40 years, and they are still a family favorite, and welcomed by friends too. And they smell wonderful when baking.

This recipe also works very well with gluten-free flour!

Ingredients

$\frac{3}{4}$ cup unsalted butter, room temperature, or shortening

1 cup sugar (plus more for rolling)

$\frac{1}{4}$ cup molasses

1 egg

2 cups flour

1 tsp. baking soda

$\frac{1}{4}$ tsp. salt

1 tsp. cinnamon

1 tsp. cloves

1 tsp. ginger

Mix together, all at one time, all the ingredients (I start with a large spoon, then use my hands to completely mix).

Form into balls about $\frac{3}{4}$ inch to 1 inch. Roll in sugar. Place well apart on a slightly greased cookie sheet. Bake at 375 degrees for 8-10 minutes. The shorter baking time will produce a chewy cookie, the longer time a crisp cookie.

Optional: add finely chopped bits of crystallized ginger for extra ginger flavor.