

Chewy Ginger Snaps

Ingredients:

3/4 cup softened butter
1 cup sugar
1/4 cup dark molasses
1 egg
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 teaspoon ground cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup finely diced crystallized ginger
2 cups of flour



Method:

Preheat oven to 375 degrees.

Combine softened butter, sugar, molasses and egg, beat well.

Sift dry ingredients together; add to wet mixture and mix well.

Add the crystallized ginger and stir in well.

Form this dough into three log rolls about 11 or 12 inches long and about an inch in diameter.

Wrap in wax paper then place in a large plastic Ziploc freezer bag.

Chill for at least an hour (or keep in the freezer for another time).

Slice the roll into 3/8 inch slices (30 to 36 slices per roll).

At this point you can roll the slices into balls, then roll in granulated sugar OR you can dip each slice into sugar before placing 2 inches apart on an ungreased cookie sheet.

Bake for 8 to 10 minutes.

Let them cool, if you can!!

Recipes from Ingrid at Quiltessential Co. Inc. St. Albert, Alberta.