

Jeanette Henney's Gingersnaps

1 1/4 cup shortening
2 cups sugar
2 eggs
1/2 cup molasses (Grandma's with the green top is best.)
1/2 teaspoon salt
2 teaspoons baking soda
2 teaspoons cinnamon
2 teaspoons cloves
2 teaspoons ginger
4 cups flour

Cream shortening and sugar until fluffy. Add eggs and beat until well mixed. Add molasses, salt, the remaining spices and mix well. Stir in flour 2 cups at a time. Dough will be soft. Chill overnight. Using desired size cookie scoop (I used a 1 1/2"), scoop dough on to plates. Roll into balls and then in sugar. Preheat oven to 375. Place at least 2 inches apart on cookie sheets. Bake approximately 10 minutes. Take out when they begin to puff and crinkle. Let cool a minute before removing. Hint. Bake a couple of test cookies. If the bottom of the cookies is getting too brown, turn the oven down 10 degrees and try baking a couple more. I usually bake them at 360 degrees for right around 10 minutes. The cookie balls that have been rolled in sugar can be frozen and baked at a later time. Cookies are great for a quick handheld dessert with a little vanilla ice cream on top.