**GRANDMA’S GINGERSNAP COOKIES**

**Ingredients**

1 ¼ c. flour

1 ½ tsp. ground ginger

1 tsp. baking soda

1/2 tsp. ground cinnamon

1/4 tsp. salt

1/4 c. + 2 Tbsp. shortening

1/2 c. sugar

1 egg

2 Tbsp. dark molasses

Cinnamon sugar

**Directions**

1. Preheat the oven to 350°.
2. In a small mixing bowl whisk together the flour, ginger, baking soda, cinnamon and salt.
3. Cream the shortening and sugar together in a mixer.
4. Beat in egg and dark molasses.
5. Add the flour mixture to the shortening mixture and blend until a soft dough forms.
6. Pinch off small amounts of dough and roll into 1” diameter balls between your hands.
7. Make the cinnamon sugar: Mix together 1/4 c. sugar and 1 Tbsp. cinnamon in a small bowl.
8. Roll each ball in the cinnamon sugar, and place 2” apart on an ungreased baking sheet.
9. Bake until the tops are rounded and slightly cracked, about 10 minutes.
10. Cool cookies on wire rack. Store in an air tight container.

Makes 18-21 cookies