

Ginger Snaps



OVEN - 325 degrees F.
Grease cookie sheets.
Bake about 12 minutes.

[My Patchwork Quilt](#)

Ingredients

- $\frac{3}{4}$ cup butter
- 2 cups sugar
- 2 well-beaten eggs
- $\frac{1}{2}$ cup molasses
- 2 teaspoons vinegar
- $3\frac{3}{4}$ cups flour
- $1\frac{1}{2}$ teaspoons baking soda
- 2 teaspoons ginger
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon cloves

Preparation

1. Preheat oven to 325 degrees F. Grease cookie sheets.
2. Cream together the butter and sugar.
3. Stir in eggs, molasses, and vinegar.
4. Add flour, baking soda, ginger, cinnamon, and cloves (that you have mixed together with a whisk)
5. Mix all ingredients til blended.

6. Form dough into balls (using a cookie scoop)
7. Place on cookie sheets 2 inches apart.
8. Bake for about 12 minutes.