

Ferris Family Gingersnaps

Ingredients

$\frac{3}{4}$ c. butter-flavored crisco, softened
1 c. sugar plus more for coating
1 egg
 $\frac{1}{4}$ c. molasses
2 c. all-purpose flour
1 t. baking soda
1 t. salt
1 t. each of cinnamon, ginger, and cloves

Recipe

1. Cream together crisco and sugar until smooth.
2. Add egg and molasses and blend well.
3. Combine the flour, baking soda, salt, and spices and stir into the butter and sugar mixture.
4. Roll dough into small balls and roll dough balls in sugar.
5. Bake at 350 degrees on a non-stick pan for exactly 9 minutes. Do not open the oven during baking.
6. Allow cookies to cool on pan for five minutes before moving them to a cutting board or cooling rack to cool completely.