

## Gingersnap Cookie

### Ingredients

1 lb	shortening
1 1/4 lb	brown sugar
1/2 cup	eggs, liquid
2/3 cup	molasses
3 1/4 cups	flour
1 2/3 tbsp	baking soda
2 1/2 tsp	cinnamon
2 1/2 tsp	ginger
1 1/4 tsp	cloves
1/2 tsp	salt
3/4 cup	sugar



*A tasty winter tradition, this gingersnap cookie is a great addition to any holiday meal.*

### Directions

Preheat oven to 375 degrees.

In large bowl, cream shortening and brown sugar until light and fluffy. Add eggs and molasses. Mix well.

Combine flour, baking soda, cinnamon, ginger, cloves and salt. Add gradually to creamed mixture. Blend well.

Portion dough using a cookie scooper. Roll dough in sugar and place 4x5 onto lightly sprayed or Parchment paper lined 18x26-inch sheet pans. Bake 9 to 11 minutes. Cool slightly; remove from cookie sheets. Cool on wire rack.

Serve 1 cookie per portion.

**Yield** 45 servings

### Nutritional Information

*Calories 230, Fat 11g, Carbohydrates 33g, Cholesterol 12mg, Sodium 175mg, Fiber <1g, Protein 2g*

