

Ginger Snaps

(G. Bread Days)

3/4 c shortening

1/2 c molasses

1/2 c milk

1 c sugar

1 beaten egg

4 c sifted flour

1/2 tsp soda

2 tsp b. powder

1 tsp salt

1 tsp ginger

1 tsp cinnamon

1/2 tsp clover

Melt shortening & molasses in saucepan. Add milk - beat well & cool. Blend beaten egg, sugar & molasses. Stir in sifted dry.

ingredients. Cover dough + let stand 1 hr.
Roll $\frac{1}{3}$ in for crisp ginger snaps.
Roll about half thickness of cookie cutter
for gingerbread man.

Bake 12 min. at 375°