

GINGER SNAPS!

Ingredients:

1 $\frac{1}{4}$ c flour
1 tsp baking soda
 $\frac{3}{4}$ tsp ginger
 $\frac{3}{4}$ tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg or cloves
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ c sugar
 $\frac{1}{4}$ c margarine, softened
2 T molasses (oil the cup
first!)
1 egg

Equipment:

Dry measures
Measuring spoons
Custard cups
Large mixing bowl
Medium mixing bowl
Cookie sheet
Parchment paper
Wooden spoon
Fork



Method:

1. Preheat oven to 375°F.
2. Line cookie sheets with parchment paper.
3. In medium bowl, sift together flour, ginger, baking soda, cinnamon, nutmeg, and salt.
4. In large bowl, cream together sugar and margarine until well-blended.
5. Stir in egg and molasses.
6. Add flour mixture to creamed mixture; mix until well blended.
7. Drop dough by rounded spoons 5 cm apart onto prepared cookie sheets. Should be the size of golf balls.
8. Flatten each slightly with moistened fingertips.
9. Bake 10-12 minutes, or until firm and cracked.
10. Watch carefully at end of baking to prevent overbrowning.

Product Standards:

Crunchy cookie, equal sizes, flat tops, dark brown