



## Gingersnaps

As presented in the Oct/Nov 2008 issue of QUILT Magazine

1-1/2 cups of butter  
1 cup of sugar  
1 egg  
1/4 cup of molasses  
2 cups of flour  
1 T of ginger  
1-1/2 t cinnamon  
1/2 t salt  
1/2 t baking soda  
powdered sugar



Cream butter. Add sugar, egg and molasses. Sift flour, spices, salt and soda together. Add to the creamed mixture. Form into small balls and roll in powdered sugar. Bake on an ungreased cookie sheet at 325 degrees for 9 minutes. Cool and sprinkle with powdered sugar. Makes 3 1/2 dozen.

