

Soft Gingersnaps

Ingredients

- 1-1/2 cups butter, softened
- 2 cups sugar
- 2 eggs
- 1/2 cup molasses
- 4-1/2 cups all-purpose flour
- 3 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- Additional sugar

Directions

- In a bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses. Combine the flour, baking soda, cinnamon, ginger, cloves, salt and nutmeg; gradually add to creamed mixture. Refrigerate for 1 hour or until dough is easy to handle.
- Roll into 1-in. balls; roll in sugar. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 8-12 minutes or until puffy and lightly browned. Cool for 1 minute before removing to wire racks.

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Nutritional Facts1 serving (2 each) equals 100 calories, 4 g fat (3 g saturated fat), 18 mg cholesterol, 120 mg sodium, 14 g carbohydrate, trace fiber, 1 g protein.