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Oma's Ginger Snap Cookies

Ingredients:

- ¾ cup shortening
- 1 cup brown sugar
- 1 egg
- ¾ cup molasses
- 3 cups flour
- ½ tsp salt
- 2 tsp baking soda
- ½ tsp ground cloves
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- extra sugar (about ½ cup)

Instructions:

1. Beat shortening until creamy.
2. Add brown sugar, egg, and molasses.
3. Mix together dry ingredients and add to sugar mixture. Blend together.
4. Cover and chill dough.
5. Shape into balls (about 1 inch diameter) and roll in granulated sugar.
6. Place 2 inches apart on un-greased cookie sheets (or line with parchment paper)
7. Flatten with bottom of glass (dip in sugar to keep dough from sticking).
8. Bake at 350° F. for about 10 - 11 minutes.
9. Makes about 7 - 8 dozen.

Hints:

- Use a glass with a "crystal cut-glass base" to make a pretty design on the top of the cookies.