

Recipe: Thanksgiving Ginger Snaps

From the kitchen of: Laura Acuña

{My father-in-law's favorite!}

1 cup shortening
1/2 cup butter
2 cups white sugar
2 eggs
1/2 cup molasses
4 cups all-purpose flour
4 tsp. baking soda
1/2 tsp. salt
1 tsp. ground cinnamon
2 TBSP ground ginger
1/2 cup or more white or "sugar in the raw" sugar

Cream shortening and butter, gradually add 2 cups sugar beating it at medium speed until light and fluffy. Add egg and molasses; mix well.

Combine flour, soda, salt, and spices; mix/sift well. Gradually add them to the creamed mixture mixing until smooth. Chill dough for several hours.

Shape dough into 1-inch balls and roll in sugar. Place 2 inches apart on ungreased cookie sheets. Bake at 375° for 10 mins. Cool on wire racks.

Yield 8 dozen

* Christmas Molasses Sugar Cookie variation:

Reduce ginger to 1 tsp. and add 1 tsp. of ground cloves

