

# Mom's Gingersnaps

(Lily Tuskey)

Mom has made these gingersnaps since I was a child. I can remember many mornings waking up to the smell of these delicious cookies being baked. – Bobby Tuskey

## Ingredients

- 2 cups sugar
- 1 ½ cups Crisco shortening
- 2 eggs
- ½ cup molasses
- 4 cups sifted flour
- 2 tsp sifted ginger
- 2 tsp sifted cloves
- 2 tsp sifted cinnamon
- 2 tsp baking soda

## Directions

- Combine sugar and Crisco shortening; mix well.
- Add molasses and eggs; beat well.
- Gradually add remaining dry ingredients to creamed mixture.
- Beat well with electric mixer.
- Roll dough into 1" round balls and roll in sugar; coating entire ball.
- Place balls on greased cookie sheet or un-greased stoneware.
- Cook for 10-12 minutes at 375° on center rack of oven (time may vary with individual ovens).

**NOTE: I usually double the ingredients in order to make enough to last through Christmas holiday.**