

# Grandma's Gingersnap Cookies

Link to Marie Ayers recipe:

<https://www.allrecipes.com/recipe/10365/grandmas-gingersnap-cookies/>

This melt-in-your-mouth ginger cookie recipe that I received from my grandmother has been enjoyed in my family since 1899.

- Prep: 20 mins
- Cook: 10 mins
- Total: 30 mins
- Servings: 30
- Yield: 5 dozen

## Ingredients

- 2 cups sifted all-purpose flour
- 1 tablespoon ground ginger
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ¾ cup shortening
- 1 cup white sugar
- 1 egg
- ¼ cup dark molasses
- ⅓ cup cinnamon sugar

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C).

### Step 2

Sift the flour, ginger, baking soda, cinnamon, and salt into a mixing bowl. Stir the mixture to blend evenly, and sift a second time into another bowl.

### Step 3

Place the shortening into a mixing bowl and beat until creamy. Gradually beat in the white sugar. Beat in the egg, and dark molasses. Sift 1/3 of the flour mixture into the shortening mixture; stir to thoroughly blend. Sift in the remaining flour mixture, and mix together until a soft dough forms. Pinch off small amounts of dough and roll into 1 inch diameter balls between your hands. Roll each ball in cinnamon sugar, and place 2 inches apart on an ungreased baking sheet.

### Step 4

Bake in preheated oven until the tops are rounded and slightly cracked, about 10 minutes. Cool cookies on a wire rack. Store in an air tight container.

## Nutrition Facts

Per Serving: 121 calories; protein 1.1g; carbohydrates 17.5g; fat 5.4g; cholesterol 6.2mg; sodium 126.3mg.