

## Cookbook: Company's Coming Most Loved Cookies

### Recipe: Gingersnaps

¼ cup hard margarine or butter, softened	2 tsp baking soda
1 cup granulated sugar	2 tsp ground ginger
1 large egg	1 tsp ground cinnamon
½ cup fancy molasses	½ tsp salt
2 ½ cups all-purpose flour	¼ cup granulated sugar, aprox.

Cream margarine and first amount of sugar in large bowl. Add egg. Beat well. Add molasses. Beat until smooth.

Combine next 5 ingredients in medium bowl. Add to margarine mixture in 2 additions, mixing well after each addition until no dry flour remains. Roll into 1 inch (2.5 cm) balls.

Roll each ball in second amount of sugar in a small bowl until coated. Arrange about 2 inches (5cm) apart on greased cookie sheets. Bake in 350 deg oven for about 10 minutes until just firm. Let stand on cookie sheets for about 5 minutes before removing to wire racks to cool. Makes about 7 ½ dozen (90 cookies)