

## Ginger Snaps

3/4 cup butter  
1 cup sugar  
1 egg  
1/4 cup molasses  
2 c all-purpose flour  
2 tsp baking soda  
1 tsp ground ginger  
1 tsp ground cinnamon  
1 tsp ground cloves  
Additional sugar for rolling

Cream butter in a large mixing bowl. Gradually add 1 cup sugar beating until light and fluffy. Add egg and molasses and beat well.

Sift together flour, soda and spices. Add to creamed mixture, beating until smooth. Chill 2 hours.

Shape dough into 3/4 inch balls and roll in additional sugar to coat well. Place 2 inches apart on greased baking sheets. Bake at 350 degrees F for 11 to 12 minutes- Cool slightly on cookie sheets and then remove to wire racks to cool completely.

Yield: about 6 dozen cookies.