

Cookie Jar Gingersnaps

Ingredients

¾ cup margarine
1 cup white sugar
1 egg
¼ cup molasses
1 tbsp ginger
2 tsp baking soda
2 cups flour
1 tsp cinnamon

Directions

Cream margarine until soft, add sugar gradually, creaming after each addition. Beat in eggs and molasses. Add dry ingredients and blend well. Form teaspoonfuls of dough into balls and roll in granulated sugar. Place on ungreased cookie sheets. Bake at 350°F for 12 minutes or until tops are cracked and cookies are slightly browned. Makes 4 dozen cookies.