

Soft Gingersnaps

Makes about 36

1 cup brown sugar, packed
3/4 cup butter, melted
1 egg
1/4 cup molasses
1 1/2 teaspoons ground ginger
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ground cloves
2 1/4 cup all purpose flour

1/2 cup sugar for rolling the dough in

In a large bowl, beat the brown sugar and melted butter together until combined. Add in the egg and molasses. Mix in the ginger, baking soda, cinnamon, and cloves. Add in the flour and mix on low until incorporated. Cover the dough and chill for at least 2 hours.

Preheat your oven to 350 degrees.

Shape the dough into 1 inch balls and roll in sugar. Place two inches apart on lightly greased cookie sheets. Bake for 9-11 minutes or until set and let cool on the cookie sheet for one minute. Transfer to a flat surface to cool completely.

Source: [Taste of Home](#)

www.shemakesandbakes.com

