

Jingle Ginger Snaps

(From the kitchen of William Wallace Peat)

Jingle Ginger Snaps

3/4 Cups Butter
1 Cup Sugar
1/4 Cup Mollases
1 Egg
2 Teaspoons Baking Soda
2 Cups Flour
1/2 Teaspoon Cloves
1/2 Teaspoon Ginger
1 Teaspoon Cinnamon
1/2 Teaspoon Salt

Melt butter, let cool. Add sugar, molasses and egg. Beat well. Mix dry ingredients and add to first mix. Beat well. Chill. Form 1 inch balls and bake on greased cookie sheet 2 inches apart at 375 degrees for 8 to 10 minutes.

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