

Our State eats

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Gingersnaps

Yield: 25 cookies.

- ¾ cup shortening**
- 1 cup granulated sugar**
- ¼ cup molasses**
- 1 large egg**
- 2 cups all-purpose flour**
- 2 teaspoons baking soda**
- 1 teaspoon cinnamon**
- 1 teaspoon ground cloves**
- 1 teaspoon ground ginger**
- ½ cup coarse or sparkling sugar**

Preheat oven to 350°. Line a large baking sheet with parchment paper.

Using an electric mixer, cream shortening and granulated sugar until light and fluffy. Add molasses and egg; beat well.

In a separate bowl, whisk together flour, baking soda, cinnamon, cloves, and ginger. Add flour-spice mixture into mixing bowl and beat on low speed until dry ingredients are fully incorporated.

Shape dough into 1-inch balls. Roll each dough ball in the sparkling sugar to coat. Arrange on baking sheet with 1 inch of space between each. Bake for 10 to 12 minutes or until edges are just crispy. Cool on wire rack.



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