

Gingersnaps by Mamie

¾ cup fancy molasses and fill to 1 cup with white sugar.
Put in a bowl and stir well.

Add 1 cup room temperature shortening (you can microwave it a bit but do not melt).
Mix well until you can't see any white from the shortening.

In a separate bowl:

2 ½ cups flour

1 heaping teaspoon ground ginger

½ teaspoon baking soda

1 teaspoon salt

Mix in this mixture of flour a little at a time – beating well.

Here are the choices you have to prepare for the pan:

1. Mamie's version: As soon as it is mixed up – form into balls (about 1 inch) and place on an UNGREASED cookie sheet (no parchment) and with the heel of your hand, flatten the cookie into a rectangle shape until quite thin.
2. Place the dough into a parchment lined loaf pan (9" x 5") and press the dough down until it's solidly in the pan. Cover with the overlap of parchment paper and place in the fridge for a couple of hours. Remove from the loaf pan and slice thinly and place on UNGREASED cookie sheet. Wrap remaining dough and place in the fridge or freezer – will last a long time.
3. After making your first pan (the way Mamie makes them), put the remaining dough in the freezer bag and freeze until you want to make more.

Bake cookies in a 325 degree oven for 8-10 minutes. Watch carefully and watch for browning just around the edges. Let cool on cooling rack. These should be hard and snappy and great to dunk in a glass of milk or dunked very briefly in a hot cup of tea.