

Gingersnaps

From Bakingbetter.com

$\frac{3}{4}$ cup shortening
1 cup brown sugar
 $\frac{1}{4}$ cup molasses
1 egg beaten
2 $\frac{1}{4}$ cups flour
2 tsp. Baking soda
 $\frac{1}{2}$ tsp. Salt
1 tsp. Ginger
1 tsp. Cinnamon
 $\frac{1}{2}$ tsp. Cloves

Cream together shortening and brown sugar until light and fluffy. Add molasses and egg beat to combine. Sift dry ingredients into wet and mix just until combined. Roll into small balls and roll in granulated sugar. Place on greased cookie sheet and bake @ 350 until tops are crackled and no longer gooey.