

COOKIES & COLORING RECIPE

Mom's Ginger Snaps

Total Time: 40 minutes

Servings: 36 cookies

Nutrition (per serving):

105.2 calories

0.9 g protein

15 g carbohydrates

5.2 mg cholesterol

90.8 mg sodium



From allrecipes.com

Ingredients

- 1 cup packed brown sugar
- 3/4 cup vegetable oil
- 1/4 cup molasses
- 1 egg
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/3 cup white sugar

Directions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, mix together the brown sugar, oil, molasses, and egg. Combine the flour, baking soda, salt, cloves, cinnamon, and ginger; stir into the molasses mixture. Roll dough into 1 1/4 inch balls. Roll each ball in white sugar before placing 2 inches apart on ungreased cookie sheets.
3. Bake for 10 to 12 minutes in preheated oven, or until center is firm. Cool on wire racks.