

Ginger Snaps

Ingredients

2 1/2 all purpose flour
1 1/2 teaspoon (tsp.) ground ginger
1 tsp. of baking soda
1 tsp. all spice
1/2 tsp. of salt
1 cup sugar (original called for 1 1/2 cup sugar)
2 tablespoons margarine softened
1/2 cup apple sauce
1/4 cup molasses (light brown Karo syrup also works)

Method

Preheat oven to 375 o F. Spray cookie sheet with non-stick cooking spray.

Sift together flour, ginger, baking soda, allspice and salt.

In large bowl beat sugar, margarine, (with electric mixer at medium speed) until blended. Whisk in apple sauce and molasses.

Add flour mixture to apple sauce mixture; stir well until blended.

Drop round tablespoonfuls of dough 1 inch apart onto prepared cookie sheet. Flatten slightly with moistened fingertips.

Bake 12 to 15 minutes or until firm. Cool completely on wire rack.

Makes approx. 3 dozen.

(Picture coming soon)

***** You can substitute self rising flour BUT leave out the salt and baking soda if you do.***