



Hunt Country Ginger Crisps

An old family recipe from Joyce Hunt's great-aunt.
Among the best ginger cookies you'll ever eat!

2 C. Flour
1 t. Baking Soda
1 t. Cinnamon
½ t. Cloves
¼ t. Ground Ginger
½ t. Salt

2/3 C Vegetable Shortening
1 C. Sugar

1 Egg
¼ C. Molasses (your choice of dark or light)

7. Sift together the first 6 ingredients.
8. Cream together the vegetable shortening and sugar.
9. Beat egg and molasses into mixture of shortening and sugar.
10. Add sifted dry ingredients (step 1) together with the creamed mixture (step 2). Mix well.
11. Shape dough into small balls and roll in 1/3 Cup Sugar. (For Christmas cookies, use red & green colored sugar.)
12. Place cookie balls on a non-stick cookie sheet. Bake at 350° for 15 minutes. Yield: approximately 50 crisps.