

# Chewy Ginger Snaps

3/4 cup softened butter  
1 cup sugar  
1/4 cup dark molasses  
1 egg  
1/2 teaspoon ground cloves  
1/2 teaspoon ground ginger  
1 teaspoon ground cinnamon  
2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 cup finely diced crystallized ginger  
2 cups of flour

Preheat oven to 375 degrees.

Combine softened butter, sugar, molasses and egg, beat well.

Sift dry ingredients together; add to wet mixture and mix well. Add the crystallized ginger and stir in well.

Form this dough into three log rolls about 11 or 12 inches long and about

an inch in diameter. Wrap in wax paper then place in a large plastic Ziploc

freezer bag. Chill for at least an hour (or keep in the freezer for another time).

Slice the roll into 3/8 inch slices (30 to 36 slices per roll).

At this point you can roll the slices into balls, then roll in granulated sugar

OR you can dip each slice into sugar before placing 2 inches apart on an

un-greased cookie sheet.

Bake for 8 to 10 minutes. Let them cool if you can.