

## Farmer John's Gingersnaps

### Ingredients

3/4 cup butter

3/4 cup shortening

2 cups sugar

2 eggs

1/2 cup molasses

4 cups sifted all-purpose flour

2 teaspoons baking soda

2 teaspoons cinnamon

2 teaspoons cloves

2 teaspoons ginger

### Directions

Cream the butter and shortening until soft and light.

Add 2 c sugar, a little at a time and continue creaming until mixture is very fluffy.

Beat in the eggs and molasses thoroughly.

Sift together all the dry ingredients.

Mix dry ingredients into batter a little at a time.

Refrigerate dough for about 15 minutes. (John thinks this helps to form the cookies better)

Roll pieces of dough into balls about 1 inch in diameter.

Place on greased baking sheet.

Bake 375° for 12 to 15 minutes.

After removing from the oven let them cool a few minutes.

Then on a rack to cool.

(Do not make these in hot, humid weather because they will become soft.)