Chewy Ginger Snaps

Amount 3 dozen cookies
Time 1.5 hours

Ingredients

- 3/4 cup butter, softened
- 1 cup sugar, plus extra for rolling
- 1/4 cup molasses
- 1 egg
- 2 cups flour
- 1/2 tsp ground cloves
- 1/2 cup ground ginger
- 1 tsp cinnamon
- 2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup crystallized ginger, chopped coarsely

Steps

1. Preheat oven to 375 F.
2. Combine softened butter, sugar, molasses, and egg. Beat well.
3. Sift dry ingredients together. Add to wet mixture. Mix well.
4. Add crystallized ginger. Chill for 1 hour.
5. Form 1-inch balls. Roll in granulated sugar.
6. Place on greased cookie sheet, 2 inches apart. Bake 8-10 minutes.