

Paradise Recipe

Ginger Snaps

3/4 cup butter, softened
1 cup sugar
1/4 cup molasses
1 egg
2 teaspoons baking soda
2 cups flour
1/2 teaspoon ground cloves
2 teaspoon cinnamon
1/2 teaspoon salt
4 oz. [crystallized ginger](#), copped coarsely



Preheat oven to 375°.

Combine softened butter, sugar, molasses and eggs, beat well, mix dry ingredients together, add to wet mixture, mix well, chill for 1 hour.

Form into 1" balls, roll in sugar, and place on greased cookie sheet, 2" apart.

Bake for 8-10 minutes. Makes 36 cookies.