



From the kitchen of  
The Ponderosa Lodge Farm &  
Bed & Breakfast  
[www.theponderosalodge.com](http://www.theponderosalodge.com)

## Ginger Snaps

This recipe comes to us courtesy of our friend Dolores McCutcheon. It makes 11 dozen.

3 cps. sugar  
2 1/1 cps. shortening  
3 eggs  
3/4 cp molasses  
3 Tbsp. ground ginger  
3 tsp. cinnamon  
6 tsp. baking soda  
1 1/2 tsp. salt  
6 1/2 cps. flour

Cream sugar & shortening. Add eggs & molasses, beat well.

Add spices, soda & salt. Mix well.

Gradually add flour. Dough will become very stiff after about 6 cups & may need to be mixed by hand.

Form 1 inch balls from the dough. Roll in sugar and place 2 inches apart on cookie sheet. Do not flatten.

Bake at 350 degrees for 12 - 15 minutes.

They should not be overly brown when you take them out of the oven, and will be puffed up a bit, but will get 'snappy' when cooled.