**GINGERSNAPS**

**Ingredients:**

300 ml all purpose flour

2 ml baking soda

3 ml ground ginger

2 ml ground cinnamon

1 ml ground cloves

125 ml packed brown sugar

90 ml margarine (melted)

30 ml molasses

½ egg

20 ml granulated sugar

**Method:**

1. Preheat oven to 350º F

2. In a large bowl sift together 150 ml flour, baking soda and spices. Whisk in brown sugar.

3. In a small bowl combine egg, molasses, melted margarine. Mix well.

4. Add to liquid mixture to flour mixture and mix well. Stir in remaining 150 ml flour until combined.

5. Roll tablespoons size of dough into balls. In a small bowl, roll balls in granulated sugar to coat.

6. Arrange dough balls about 5 cm apart on baking sheet.

7. Bake for 8-10 minutes in middle of oven (or until flattened and a shade darker). Cookies will puff slightly and then collapse slightly, and tops will be covered with little cracks.

8. Cool cookies on baking sheets 2 minutes and transfer to cooling racks to cool completely.

