



The Preservation Collaborative, Inc.

Serving all of New England

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Gingersnaps

From the 1845 edition of *New England Economical Housekeeper*.

Take a tea-cupful of molasses, a tea-spoonful of saleratus dissolved in half a cup of boiling water, a teaspoon of ginger, and flour to make it hard enough to roll. Bake it five minutes.

Modern interpretation:

2 1/4 c. all-purpose flour (King Arthur preferred)
1 tsp. baking soda
1 tsp. ground ginger
1/2 tsp. ground cloves (or allspice as they're similar.)
Pinch of salt
1 c. packed brown sugar
3/4 c. shortening or oil (shortening preferred)
1/4 c. molasses
1 egg
1/4 c. white sugar (unrefined, large crystals)

Preheat oven to 375F. In a mixing bowl combine the dry ingredients. Cream the brown sugar and the shortening. Add egg and molasses and mix. Gradually add the dry ingredients, and beat until combined. Shape the dough into 1-inch balls. Roll in sugar. Place on an ungreased cookie sheet 2 inches apart. Bake for 8-10 minutes or until set and tops are crackled. (12 minutes if you like crispy cookies.) Cool on a wire rack. Makes about 48