

GingerSnaps

3/4 cup margarine

1 cup sugar

1 egg (slightly beaten)

1/2 cup molasses

2 1/2 cup flour

3 tsps. ginger

1 tsp cinnamon

1 tsp cloves

1/4 tsp. dry mustard

1/4 tsp salt

Mix margarine and sugar until fluffy.

Add egg and molasses and mix well.

Stir in flour and spice mixture.

Shape into balls, roll in sugar.

Place on cookie sheet and bake at 375 for 12 mins.

Makes approximately 60 cookies.