



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
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.