

Ginger Crinkles

(submitted by Lynne Goebel -Better Homes and Gardens Cookbook)

2 1/4 cups all-purpose flour

2 teaspoons baking soda

1 teaspoon ground ginger

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1 cup packed brown sugar

3/4 cup shortening or cooking oil

1/4 cup molasses

1 egg

Oven @ 375 degrees

Stir together the first 5 ingredients and ¼ teaspoon salt. Combine the remaining ingredients and beat well. Add dry ingredients to beaten mixture, beating well. Form 1-inch balls. Roll in granulated sugar, if desired; place 2 inches apart on an ungreased cookie sheet. Bake in 375 deg. oven about 10 minutes. Makes 48.