

Ginger Snaps

Cream:

$\frac{3}{4}$ cup soft butter

$\frac{3}{4}$ cup vegetable oil

2 cups sugar

Add:

$\frac{1}{2}$ cup molasses

2 eggs

Mix in:

4 cups flour

2 teaspoons baking soda

2 teaspoons cinnamon

2 teaspoons cloves

2 teaspoons ginger



Chill for 1-2 hours. Roll walnut size dough into balls, flatten with heel of hand.

Bake at 350 degrees for 10 minutes.

Enjoy! Makes many dozen delicious cookies!

Sara Robinson

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