

Double Gingersnaps

1 1/2 cups butter	2 teaspoons baking soda
2 cups sugar	2 teaspoons cinnamon
2 eggs	2 teaspoons ground cloves
1/2 cup molasses	4 teaspoons ground ginger
4 cups flour	Sugar for rolling

1. Cream butter and sugar. Add eggs and molasses and blend well. Sift dry ingredients together.
2. Add half of dry mixture to creamed mixture and blend with mixer. Add remaining half and blend by hand. Chill dough for several hours (I use it right away).
3. At this point you may bake whatever portion of the dough you desire, and refrigerate or freeze the remainder. (Keeps at least 1 week in refrigerator if covered well. Wrap in foil or plastic for freezer storage).
4. To bake, pull off pieces (you will scoop out pieces if dough is not chilled) and make balls the size of a walnut (if you want smaller cookies and more of them, make balls smaller). Roll the balls in sugar and place on ungreased cookie sheet.
5. Bake at 350°F for 15 to 18 minutes (less if balls are smaller).

Balls will flatten out and tops will be crackled. *Makes 5 to 6 dozen.* (Recipe may be halved or doubled)