

Gingersnaps

Makes 48 cookies

1/4 cup	soft margarine	50 mL
1/2 cup	molasses	125 mL
1/2 tsp	baking soda	2 mL
1 1/2 tsp	boiling water	7 mL
1 1/4 cups	all-purpose flour	300 mL
1 1/2 tsp	ginger	7 mL
1/2 tsp	cinnamon	2 mL
1/8 tsp	cloves	0.5 mL
1 tsp	granulated sugar	5 mL

1. In small saucepan, melt margarine; add molasses and bring to boil, stirring constantly. Remove from heat; let cool for 15 minutes.
2. In small dish, combine baking soda and water; stir into molasses mixture.
3. In mixing bowl, sift 1 cup (250 mL) of the flour, ginger, cinnamon and cloves. Stir in molasses mixture until well combined. Add enough of the remaining flour to make dough that is easy to roll. Chill dough in refrigerator for 20 minutes.
4. On unfloured surface and using unfloured rolling pin, roll dough out to about 1/8 inch (3 mm) thickness. Cut into 2-inch (5-cm) rounds. Sprinkle with sugar. Bake on ungreased baking sheet in 375°F (190°C) oven for 5 to 8 minutes or until set.