



ELSIE WATERS

Roll into small balls - Dip  
balls in gran. sugar  
(batter is soft-so could be put  
in refrig for 2 hrs to stiffen)  
Place 2 inches apart on greased  
cookie sheets. Bake in moderate  
oven (375°) 10 minutes - watch!  
Makes 4 dozen

### RECIPE: OLD FASHION GINGER SNAPS

3/4 cup shortening (butter) I used 1/2-1/2  
1 cup sugar  
1/4 cup molasses  
1 beaten egg  
2 cups flour  
2 tsp baking soda  
1/4 tsp salt  
1 tsp cinnamon  
1 tsp cloves  
1 tsp ginger

Cream shortening and sugar. Add  
molasses and egg - beat well  
Add sifted dry ingredients & mix well



Print this page. Cut on solid line. Fold in middle on dotted line and voila—a two-sided recipe card from Elsie Waters' house to yours.