

Pogen's Gingersnaps

¼ c. butter (½ stick)	2 tsp. baking soda
½ c. vegetable shortening	½ tsp. salt
1 c. packed brown sugar	1 tsp. powdered ginger
¼ c. molasses	2 tsp. ground cinnamon
1 egg	½ tsp. ground cloves
2-¼ c. sifted all-purpose flour	

Preheat oven to 350°. Cream the butter, shortening, brown sugar, molasses, and egg until light and fluffy. Sift together the dry ingredients; combine both mixtures.

Form dough into walnut-size balls. With floured fingers, press the balls into flat circles on an ungreased cookie sheet.

Bake for 8 minutes, or until golden brown. Remove gingersnaps from cookie sheet as soon as they are cool and seal in an airtight container to preserve their crunch.

Yields: approximately 4 dozen cookies.