

# GINGER PENNIES



- 1 1/2 cups all purpose flour
- 3/4 tsp. ginger
- 3/4 tsp. cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 cup packed brown sugar
- 1 large egg
- 1/4 cup Grandma's molasses
- 12 Tblsp. butter

Preheat oven to 325 degrees. Soften butter. Sift together flour, ginger, cinnamon, cloves, baking soda and salt. Stir in ensure mixing. In another bowl, cream butter, brown sugar, egg and molasses. On low speed, beat in flour mixture until well blended. Scrape mixture into a large freezer bag and close securely. Cut off a SMALL piece of the corner of the bag. Pipe small dots (about 1/2" rounds) about 1" apart on lightly greased cookie sheets.

Ignore any "peaks", they will flatten as they bake.

Bake for about 5 minutes or until evenly browned. Cool the cookies on the sheets for about 3 minutes and then slide them off onto wire racks. They are small so be careful. You want them to crisp as they cool so keep them separate. This recipe makes about 25 dozen cookies!!

You can store them in an airtight container for a long while  
but I don't expect them to last very long!

Tip..I usually reuse my cookie sheets immediately, rotating as fast as I can. This particular recipe really needs the cookie sheets to be cool when you pipe your next batch on.