**Ginger Snaps**  
  
1 cup shortening  
1 cup sugar  
1 egg  
1/4 cup molasses  
1 tsp vanilla  
2 cups plus 1 heaping tsp flour  
2 tsp baking soda  
1 1/2 tsp ground ginger  
1 tsp cinnamon  
1/2 tsp nutmeg  
1/2 tsp cloves  
1/4 tsp salt  
  
Cream shortening, sugar and egg. Add molasses and vanilla and mix thoroughly. Add all dry ingredients and mix. Chill for 3 to 4 hours in refrig. I usually mix in the evening and chill overnight. Use greased or the new coated cookie sheets. Roll into about 1 inch balls, flatten  
slightly, dip in sugar and bake 10 to 12 minutes at 350 degrees. I find that ovens are not all alike so I learned by trial and error as to how long to bake. I use 11 minutes here in the apartment.