**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.