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## Ginger Snaps

## Ingredients

1/2 cup molasses  
1/4 cup melted butter  
7/8 cup flour  
2/3 cup granulated sugar  
1 tablespoon ginger  
1/4 teaspoon nutmeg  
1/8 teaspoon salt

## Preparation

- 1 Put molasses in sauce-pan, bring to boiling point
- 2 Add the melted butter and stir
- 3 Add flour sifted with sugar, ginger, nutmeg and salt
- 4 Drop the mixture from tip of a spoon in small portions on to a buttered tin sheet, about three inches apart.
- 5 Bake in a cool oven for 15 mins and remove
- 6 When slightly cool, remove from sheet with a spatula and roll over the handle of a wooden spoon to make the twists
- 7 Lay on a cold tray until crisp

## Cooks Note

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