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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