Gingersnaps

1 cup shortening (Lard)

1/2 cup butter (softened)

2 cup sugar

2 large eggs

1/2 cup molasses

4 - 4-1/2 cup flour

1 tsp salt

2 tsp soda

4 tsp ginger

3 tsp cinnamon

2 tsp cloves

sugar for pressing

Beat shortening & sugar until light & fluffy.

Beat in eggs & molasses until blended.

Stir in 1 cup flour together with salt, soda, ginger, cinnamon, & cloves.

Stir-in remaining flour to make stiff dough. Sometimes it takes 4 cups, sometimes a little more (will still be a little sticky)

Chill dough about one hour. Preheat oven to 350° F

Shape in 1-1/2 - 2 inch balls, place 3 inch apart on lightly greased cookie sheet or use parchment

Lightly grease flat-bottom of glass, dip into sugar.

Use glass to flatten balls. Re-dip in sugar each time.

Bake for 10 - 12 minutes until barely set. Remove from oven - some may still be slightlu puffy. Set pan down firmly to "set" cookies.

Cool until set on sheet before removing to a rack.