



Scott's Hometown Foods

Ginger Snaps



1 ½ c. butter, melted

½ c. light syrup

2 c. sugar

2 t. cinnamon

2 t. ginger

2 t. ground cloves

3 eggs

2 t. baking soda

6 c. flour

Whisk together: butter, syrup, sugar, eggs and spices. Mix in baking soda and flour until dough is smooth. Cover with plastic wrap and refrigerate overnight.

Preheat oven to 350°. Roll dough out thin on a floured surface and cut out desired shapes. Place cookies on a sprayed cookie sheet. Bake for 8 – 10 minutes. Makes approximately 150 cookies.