

Giant Ginger Snap Cookie

Makes about 2 dozen 4 inch cookies

4 1/2 cups all-purpose flour
2 tsp baking soda
1 tsp salt
4 tsp ground ginger
1 1/2 tsp ground cinnamon
1 tsp ground cloves
1 1/2 cups shortening
2 cups sugar
2 eggs
1/2 cup molasses
3/4 cup coarse sugar or granulated sugar

In a separate bowl, stir together the flour, ginger, cinnamon, cloves, soda, and salt. Set aside. In a large mixing bowl beat shortening until softened. Gradually add the 2 cups of sugar; beat until fluffy. Add eggs and molasses; beat well. Add half of the flour mixture; beat until combined. Stir remaining flour in with wooden spoon. Using a 1/4 cup ice cream scoop, shape dough into 2-inch balls. Roll in the coarse of granulated sugar. Place on ungreased cookie sheet about 2 1/2 inches apart. Bake at 350 for 12 to 14 minutes or until cookies are light brown and puffed (Do not over bake). Drop cookie sheet on counter. (helps with evening out cookies) Let stand 2 minutes before transferring to wire rack. Cool.