

## Gary Ficken's Extra-Gingery Cookies

Dawn Dalyce, MG

- 2 cups sifted all-purpose flour
- 2 tablespoons powdered ginger
- 1/4 cup finely chopped, crystalized ginger
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3/4 cup shortening
- 1 cup white sugar
- 1 egg
- 1/4 cup dark molasses
- 1/3 cup cinnamon sugar



*Gary is my hubby Ron Posey's sailing buddy, and they take ginger snaps regularly to help soothe guests who might get a little seasick. When Gary tried making his own, he created a winner!*

Preheat oven to 350°.

1. Sift the flour, ginger, baking soda, cinnamon and salt into a mixing bowl. Stir the mixture to blend evenly, then sift a second time into another bowl.
2. Place the shortening into a mixing bowl and beat until creamy. Gradually beat in the white sugar.
3. Beat in the egg and dark molasses.
4. Sift 1/3 of the flour mixture into the shortening mixture; stir to thoroughly blend. Sift in the remaining flour mixture, and mix together until a soft dough forms.
5. Pinch off small amounts of dough and roll into 1-inch diameter balls. Roll each ball in cinnamon sugar, and place 2 inches apart on an ungreased baking sheet.
6. Bake in preheated oven until the tops are rounded and slightly crackled. 9-10 minutes.
7. Use metal spatula to loosen them from baking sheet and allow them to cool on sheet. Store the cookies in an airtight container to keep them moist and chewy.