

Old-Fashioned Ginger Snaps

1 cup molasses ¼ tsp salt
½ cup butter flour
½ tsp baking powder ½ tbsp ground ginger

Bring molasses to boil and boil for two minutes. Stir in butter, baking powder, and salt. Mix in enough flour to make a very soft batter. Mix in the ginger. Drop by teaspoons onto greased baking sheet and flatten with a wet fork or a sugared glass. Bake for 10-12 minutes at 375°.

Adapted from *Table & Kitchen* (1916).