

Ginger Bran Snaps

2 cups sifted flour	1/2 cup butter
1-1/2 tsp baking soda	1/2 cup sugar
1/4 tsp salt	1/2 cup molasses
1-1/2 tsp ginger	1/2 cup bran
1-1/2 tsp cinnamon	

Sift the flour, soda, salt, and spices together. Cream the butter and then cream in the sugar and molasses. Add the flour and bran to the butter, and mix well.

Shape into a roll. Chill overnight. Slice 1/8-inch rounds and bake on an ungreased baking sheet for 10 minutes at 375°.

Adapted from the *ABC of Cookies* (1962).