



## CRACKLE TOP GINGER COOKIES

- 1 Cup Shortening
- 2 Cups Packed Brown Sugar
- 1 Egg, Beaten
- 1 Cup Molasses
- 4 Cups Sifted Flour
- 1/2 Teaspoon Salt
- 2 Teaspoons Baking Soda
- 2 Teaspoons Ginger
- 1 Teaspoon Vanilla
- 1 Teaspoon Lemon Extract
- Sugar

## DIRECTIONS

1. Cream shortening.
2. Gradually add brown sugar.
3. Blend in egg and molasses, neat until light and fluffy.
4. Sift together dry ingredients.
5. Gradually blend into creamed mixture.
6. Add extracts.
7. Chill 4 hours.
8. Shape into 1 1/2 inch balls and place on greased baking sheets.
9. Bake in a 350 degree oven for 12 to 15 minutes.
10. Sprinkle with sugar, remove from sheets and cool.