

WALKING THE RED BRICK ROAD

Life in Rural America

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Oatmeal Gingersnaps

Ingredients:

1½ C. all-purpose flour

½ C. sugar

½ C. Splenda

¾ quick-cooking rolled oats

1 t. baking soda

1 t. ground ginger

¼ t. ground cloves

¼ t. salt

½ C. shortening

½ C. molasses

1 egg

Method:

Stir together dry ingredients. Blend in shortening, molasses and egg. Beat well with electric mixer for 2 minutes. Form into 1-inch balls. Place 2 inches apart on greased cookie sheet. Bake on top rack at 375° for 8-10 minutes. Let stand for at least 1 minute; cool on rack.

Yield: Allegedly 3½ dozen. Even without eating the cookie dough (what a sacrifice!), I have never gotten 3½ dozen cookies from this recipe.