

DESSERTS

Grandma Garrett's Ginger Snaps

When Lane served a mission in Finland, a senior missionary couple took great care of the younger missionaries as if they were their own grandchildren. "Grandma Garrett" would even bake dozens of ginger snaps which these young missionaries would eat warm after a freezing cold Finnish night of teaching the gospel. What a treat! She was truly an angel.

3/4 cup shortening
1 cup sugar
1 egg
4 tablespoons molasses
2 cups sifted flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 tablespoon ginger

"Add all to first mixture and take small pieces of dough, roll in ball size of large cherry, roll in sugar and place on uncreased cookie sheet about 2 inches apart.

"Bake 12 to 15 minutes at 350°F. Makes about 60 cookies."

Raili's personal note: "I have come to find out that 11 minutes in my oven is just the right time to bake these cookies. These keep very well in an airtight container. Delicious with a glass of milk."