

Ginger Wafers

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2 1/2 cups flour
1 tablespoon ginger
2 teaspoons baking soda
1 teaspoon cinnamon
1/4 teaspoon salt

Cream together 3/4 cup soft margarine, 1 cup sugar, 1 egg and 1/4 cup dark molasses. Chill 1 hour. Roll into (1/2 teaspoon size) balls. Then roll in sugar. Bake at 350 on ungreased tin for 13 minutes. Approximately 80 cookies.