

When Reuben snuck out to meet with Davy that first night, he brought with him some gingersnaps that he'd stashed in his pocket.

Stash-In-Your-Pocket Gingersnaps

Makes about 4 dozen

¾ cup solid vegetable shortening
1 cup packed brown sugar
1 egg
¼ cup molasses
2 ¼ cups flour
2 teaspoons baking soda
¼ teaspoon salt
½ teaspoon ground cloves
¼ to ½ teaspoon ginger
Dash of ground cinnamon
Granulated or raw sugar

In bowl, cream shortening and brown sugar until creamy and well blended. Blend in egg and molasses. Stir in flour, baking soda, salt, cloves, ginger and cinnamon. Cover, tightly, and refrigerate until chilled.

Preheat oven to 375 degrees.

Roll into 1- to 1 ¼-inch balls. Dip balls in granulated or raw sugar. Place on greased or parchment- or silicone-lined cookie sheets. Sprinkle each ball of dough lightly with water.

Bake in preheated oven 10 to 12 minutes. Tops will be crackly. Remove to cool completely on racks.

