

Molasses Cookies

Ingredients:

1/2 cup of shortening (Crisco)
1 cup of sugar
1/2 cup of molasses (dark green label)
1 egg
2 teaspoon of baking soda
2 cups of flour
1/2 teaspoon of ground cloves
1/2 teaspoon of ginger
1 teaspoon of cinnamon
1/2 teaspoon of salt



Instructions:

Preheat oven to 375°F.

Combine shortening, sugar, molasses and egg; beat well.

Sift together flour, baking soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well. Chill.

Form 1" balls, roll in sugar, and place on greased cookie sheet 2" apart. No need to flatten.

Bake for 8-10 minutes; let cool a little before removing from the cookie sheet.

Makes 5 dozen