

Molasses Cookies

Ingredients

- 3/4 cup Shortening
- 1 cup Sugar
- 1 large Egg
- 1/4 cup Molasses
- 2 cups All-Purpose Flour
- 2 teaspoons Baking Soda
- 1 teaspoon ground Cinnamon
- 1/2 teaspoon ground Cloves
- 1/2 teaspoon ground Ginger
- 1/2 teaspoon salt
- Additional Sugar to coat cookie balls—1/4 to 1/3 cup

Steps

1. Cream shortening, sugar, egg, and molasses using stand mixer.
2. Add flour, baking powder, cinnamon, cloves ginger, and salt.
3. Mix until dry ingredients are well incorporated—about 2 minutes.
4. Cover with plastic wrap and chill in refrigerator for 1-2 hours.
5. Using hands, roll dough into approximately 1-inch balls.
6. Roll balls in sugar—cover completely.
7. Place cookie balls on ungreased sheet pan 3-4 inches apart.
8. Bake in pre-heated 375 F oven for about 10 minutes.
9. Remove from oven and transfer cookies to wire rack to cool.