

Ginger Cookies



Makes 2.5 - 3 dozen

$\frac{3}{4}$ cup butter, softened

1 cup sugar, plus additional

1 egg

$\frac{1}{4}$ cup molasses

$2\frac{1}{4}$ cups all-purpose flour

2 tsp ginger

1 tsp baking soda

$\frac{3}{4}$ tsp ground cinnamon

$\frac{1}{2}$ tsp ground cloves

$\frac{1}{4}$ tsp salt

1. Preheat oven to 350°F

2. In a large bowl, cream butter & sugar until light & fluffy. Beat in egg and molasses. Combine flour, ginger, baking soda, cinnamon, cloves & salt. Gradually add to the creamed mixture and mix well.

3. Roll into $1\frac{1}{2}$ " balls, then roll in sugar. Place 2" apart on ungreased baking sheets. Bake 10-12 minutes or until puffy and lightly browned. Cool on wire racks.