



MOLASSES COOKIES RECIPE

INGREDIENTS

- 2 1/4 cups all purpose flour
- 4 teaspoons ground ginger
- 1 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1/8 teaspoon sea salt
- 3/4 cup butter flavored shortening
- 3/4 cup white granulated sugar
- 1 1/4 cup brown sugar
- 1 1/2 teaspoon vanilla extract
- 1 egg
- 1/4 cup blackstrap molasses
- 2 tablespoons regular or coarse sugar

**YIELDS ABOUT 24
COOKIES.**

Recipe from Soap Deli News
<http://soapdelinews.com>

DIRECTIONS

Combine the flour, ginger, baking soda, cinnamon, cloves and salt in a medium bowl. Set aside.

In large mixing bowl beat the shortening with an electric mixer on low for 30 seconds. Then slowly add 3/4 cup granulated sugar and the brown sugar, beating until fluffy. Add the egg, vanilla extract and molasses and beat well. Then stir the flour mixture into the egg mixture.

Shape the molasses cookie dough into 1 1/2-inch balls using a heaping tablespoon of dough for each ball. Then roll the balls in the two tablespoons of sugar and place onto ungreased cookie sheets about 2 1/2 inches apart.

Bake at 350°F in a preheated oven for about 10 minutes, taking care not to overbake. (They should still be puffed after baking.) Then let stand on the cookie sheets for 2 minutes before transferring to a wire rack. Allow to cool.