



Molasses Cookies

- $\frac{3}{4}$ cup butter
- 1 cup sugar
- 1 egg
- $\frac{1}{4}$ cup molasses
- 2 tsp baking soda
- $\frac{3}{4}$ tsp ground ginger
- 1 tsp ground cinnamon
- $\frac{3}{4}$ tsp ground cloves
- 2 cups flour
- Additional sugar for dipping cookies

1. Combine butter and sugar in a mixing bowl and stir until blended.
2. Stir in egg and molasses, then add baking soda and spices.
3. Mix in flour.
4. Cover bowl with plastic wrap and refrigerate until firm. (Time to sew while you wait!)
5. Preheat the oven to 350°F.
6. Roll cookie dough by hand into walnut-sized balls. Dip dough balls into sugar and then place on the cookie sheet, leaving space for cookies to spread out. Flatten gently with the heel of your hand.
7. Bake for 6-8 minutes, until lightly browned and firm.