

SPICY MOLASSES COOKIES

Ingredients

- 1 1/2 cups melted shortening
- 2 cups sugar
- 2 eggs
- 1/2 cup molasses
- 4 cups flour
- 4 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp salt
- 1 tsp ground cloves
- 1 tsp ground ginger
- sugar (to roll balls of dough in)

Directions

1. Combine shortening & 2 cups sugar; beat until blended. Add eggs, one at a time, beating well after each addition. Gradually stir in molasses.
2. Stir together flour, baking soda, cinnamon, salt, cloves, & ginger.
3. Gradually add dry ingredients to molasses mixture. Mix well. Chill dough in refrigerator 8 hours or overnight.
4. Shape dough in balls the size of a walnut. Roll each in sugar. Place balls about 2 inches apart on ungreased cookie sheets.
5. Bake @ 375 degrees, 8-10 minutes or until done. Let cool slightly on baking sheets. Remove from sheets. Cool on racks. Makes 7 dozen