

Ginger Cookies

From the Kitchen of Maria McKinley



Ingredients

1 cup molasses

1 ½ cups butter

1 ½ cups sugar

2 eggs

5 cups flour

1 tsp baking soda

1 tsp ground ginger

1 tsp salt

1 tsp cinnamon

½ tsp cloves

Instructions

1. Preheat oven to 350 degrees.
2. Mix dry and wet ingredients in separate bowls.
3. Combine wet ingredients into dry ingredients.
4. Chill at least 1 hour in fridge.
5. Shape into balls app. 40 grams each. (approximately 1 ¼ inch balls)
6. Flatten balls and top with sugar.
7. Bake for 10–12 minutes at 350 degrees.

Note: This recipe makes approximately 45 cookies, which makes it great for parties!

