

## Molasses Cookies

1 ½ cup shortening  
¾ cup molasses (dark or full flavor)  
2 cup sugar  
2 ea eggs (lg)  
4 cup flour  
2 TBSP cinnamon  
4 tsp baking soda  
1 tsp cloves (ground)  
1 tsp ginger (ground)  
1 tsp salt

### Directions:

Melt (soften) shortening in microwave and cool. Add sugar, molasses, eggs and mix well. Sift together dry ingredients. Add wet ingredients and mix well.

Chill dough 1 hour.

Roll dough into 1-1/4 inch round balls and roll top in a dish of sugar.

Bake 8 - 10 minutes at 375 on un-greased cookie sheets.

Makes about 6 dozen 2 inch cookies

FYI: Do not use dark cookie sheets.

Source: Linda Keeling (2006)

*Notes: The source of a severe health issue around here, commonly known as cookie-butt. YUM!*