



Molasses Ginger Cookies

There is just one problem with these cookies – I’m addicted to them. They are crispy on the outside and chewy on the inside. I make a big batch but I always seem to have very few to share. I have good intentions, but... I guess I will just have to make some more.

Yield: about 18 bite-size cookies (Of course, I always double, triple, or quadruple the batch.)

2 cups all-purpose flour	1/2 teaspoon ground ginger
1 teaspoon baking soda	3/4 cup vegetable shortening, cold
1/2 teaspoon salt	1 1/4 cups sugar
1/2 teaspoon ground cloves	1 large egg
1/2 teaspoon ground cinnamon	1/4 cup molasses

Do NOT use butter in place of the shortening. The cookies just don’t turn out the same.

Mix and bake immediately. Do not hold the dough as it will lose leavening.

Preheat oven to 325 degrees F. Line baking sheets with parchment.

Sift together flour, baking soda, salt, cloves, ginger, and cinnamon. Reserve.

Cream shortening and 1 cup of sugar together until smooth. Add egg and molasses and blend thoroughly.

Add flour mixture and beat on low until incorporated and dough comes away from sides of bowl.

Portion dough with a 1/2-ounce scoop and place about 1 inch apart on sheet. If you don’t have a scoop, portion about 1 tablespoon of dough for each cookie.

Before baking sprinkle with remaining sugar.

Bake about 17 minutes, turning sheet half way through.

Cool cookies on sheet for 5 minutes then remove to rack to finish cooling.

Cool on rack thoroughly before storing in an air tight container.

This cookie ships well.

