

# Molasses Sugar Cookies

## Ingredients

- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 2 tsp baking soda
- 2 cup flour
- 1/2 tsp cloves and ginger - each
- 1 tsp cinnamon
- 1/2 tsp salt

## Instructions

Melt shortening in a sauce pan. Remove and cool. Add sugar, molasses and egg. Beat well. Sift together flour, baking soda, salt and spices. Mix dry ingredients in and chill dough. Form into 1" balls, roll in sugar. Place on cookie sheet at 375 for 8 to 10 minutes.

## Summary

**Yield:** 2

**Source:** Maxine Peters

**Prep Time:** 1 hour

**Category:** Cookies & Bars

**Cuisine:** American