

Community Cookbook

Molasses Cookies

Submitted by Linda Gott-Maddox

I got this recipe from my mother-in-law, Iva Maddox. It's one of my favorites to make, especially in the fall and winter months. Chewy and delicious!

1-1/2 cups Shortening (melted) or Oil
1/2 c. Molasses
2 cups Sugar
2 Eggs
4 tsp. Baking Soda
1 tsp each Cloves and Ginger
2 tsp. Cinnamon
1 tsp. salt
4 cups Flour
Additional Granulated Sugar (to roll cookie dough in)

Directions:

Add sugar, molasses and eggs to shortening or oil. In a separate bowl, sift together flour, salt, baking soda and spices. Add to first mixture, mix well, cover and chill. Form into balls (approx. 1 Tbsp size), roll in granulated sugar, place on lightly greased cookie sheet or one lined with parchment paper.

Bake at 350° for about 10 minutes. Makes about 4-1/2 dozen cookies.

Enjoy!

