

Molasses Chews

Ingredients:

3/4 cup soft shortening
1 cup packed brown sugar
1 egg
1/4 cup molasses
2 1/4 cups flour
2 tsps baking soda
1/4 salt
1/2 tsp ground cloves
1/2 tsp ground cinnamon
1 tsp ground ginger
Extra sugar

Mix shortening, brown sugar, egg, and molasses thoroughly.
Blend all dry ingredients in a large bowl and stir into molasses mixture.
Chill for at least 30 minutes.

Heat oven to 375 degrees F.

Roll dough into approximately 1-inch balls, then roll in granulated sugar.
Place balls on a greased baking sheet or a sheet lined with parchment paper.
Bake 10 to 12 minutes, or just until set but not hard.
The cookies will begin to crack around the edges.