



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Soft Molasses Cookies

Makes 24

1 cup packed brown sugar
¾ cup shortening
¼ cup molasses
1 egg
2 ¼ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon ground cloves
¼ teaspoon salt
3 tablespoons granulated sugar

Heat oven to 325°F. In large bowl, beat brown sugar, shortening, molasses and egg with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except granulated sugar.

2 Shape dough by rounded tablespoonful's into 1 1/2-inch balls. Dip tops into granulated sugar. On ungreased cookie sheet, place balls, sugared sides up, about 2 inches apart.

3 Bake 13 to 16 minutes or just until set and cookies appear dry. Immediately remove from cookie sheet to cooling rack.

Credit: bettycrocker.com