

Soft Molasses Cookies

Ingredients:

1/2 cup butter, softened
1/2 cup shortening
1 1/2 cups granulated sugar, plus additional for topping
1/2 cup dark molasses
2 eggs, lightly beaten

4 cups all-purpose flour
2 1/4 teaspoon baking soda
2 1/4 teaspoon ground ginger
1 1/4 teaspoon ground cloves
1 teaspoon ground cinnamon
1/4 teaspoon salt

Directions:

In mixing bowl, cream butter, shortening and sugar until light and fluffy; beat in molasses and eggs. In a separate bowl, combine flour, baking soda, ginger, cloves, cinnamon and salt; gradually add to creamed mixture.

Preheat oven to 350°. Shape into 1 1/2 inch balls (or 1 inch balls for smaller cookies); roll in sugar in a bowl. Place 2 1/2 inches apart on greased cookie sheet (or on parchment paper). Flatten cookies. Bake at 350° for 11 minutes. Cool on wire cooling racks. Makes about 5 dozen.