

Molasses Crisps

Ingredients:

- ½ Cup of Softened Butter
- ¼ Cup of Crisco Shortening
- 1 Cup of Sugar
- ¼ Cup of Molasses
- 3 Tablespoons of Crystalized Ginger (minced)
- 1 Egg
- 1 ¾ Cups of Flour
- 1 teaspoon of Baking Soda
- 1 teaspoon of Cinnamon
- ¼ teaspoon of Ground Cloves

Coating for Cookies

- ¾ Cup of Turbinado Sugar

Directions:

1. In a medium bowl, combine all ingredients except Turbinado Sugar.
2. Put the Turbinado Sugar In a separate bowl.
3. Roll dough into balls (whatever size you would prefer) and then roll them on the Turbinado Sugar.
4. Place the cookies 3 inches apart on a baking sheet.
5. Bake at 350 degrees for 12-14 minutes. Makes approx. 3 dozen cookies.