

Big, chewy, spicy cookies.
 ♦ I double or triple the recipe when I'm making up a big batch for the holidays.

SPICY GINGER MOLASSES COOKIES

1/2 cup (1 stick) butter, at room temperature	1 teaspoon ground ginger
3/4 cup sugar	3/4 teaspoon ground cloves
1/4 cup molasses	3/4 teaspoon ground cinnamon
1 large egg	1/8 teaspoon salt
2 cups all-purpose flour	Sugar for rolling
1 teaspoon baking soda	

PREHEAT OVEN to 350°F. Adjust oven rack to middle position. Lightly spray or grease cookie sheets.

Cream butter and sugar in large bowl of electric mixer. Beat in molasses and egg, then flour, baking soda, ginger, cloves, cinnamon, and salt just until thoroughly combined.

Form dough into 1 1/2-inch balls, roll in sugar, then press to slightly flatten. Place on prepared cookie sheets 2 inches apart. Bake in batches for 12 to 14 minutes or just until set but still soft; do not overbake. Transfer cookies to rack to cool. Makes about 2 dozen cookies.

All the Best Cookies

by Joie

Warner,

Hearst Books,

New York,

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