

# Rolled Molasses Sugar Cookies

Servings: 48

Yield: 3 to 4 dozen



The trick to getting 'chewy' cookies is to bake them the minimum time necessary and then cool them directly on a surface (i.e. - counter, table, etc). Don't cool them on a rack! You can also store them with a slice of apple.

By Kathy



## Ingredients

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

## Directions

### Step 1

Preheat oven to 375 degrees F (190 degrees C).

### Step 2

In a medium bowl, blend the shortening, sugar, molasses and egg. Add the baking soda, flour, clove, ginger, cinnamon and salt; mix well.

### Step 3

Form into 1 inch balls and roll in granulated sugar.

### Step 4

Place on cookie sheets 2 inches apart and bake for 8 to 10 minutes in the preheated oven. Cool on a flat surface.

## Nutrition Facts

**Per Serving:** 71 calories; protein 0.7g; carbohydrates 9.8g; fat 3.4g; cholesterol 3.9mg; sodium 80.2mg.