

Molasses Cookies



My Mom's recipe and one of my favorites. Spicy and chewy, they store well and can be frozen. Great for gift giving or shipping.

Prep: 10 mins

Cook: 10 mins

Additional: 1 hr

Total: 1 hr 20 mins

Servings: 30

Yield: 5 dozen



Ingredients

¾ cup margarine, melted

1 cup white sugar

1 egg

¼ cup molasses

2 cups all-purpose flour

2 teaspoons baking soda

½ teaspoon salt

1 teaspoon ground cinnamon

½ teaspoon ground cloves

½ teaspoon ground ginger

½ cup white sugar

Directions

Step 1

In a medium bowl, mix together the melted margarine, 1 cup sugar, and egg until smooth. Stir in the molasses. Combine the flour, baking soda, salt, cinnamon, cloves, and ginger; blend into the molasses mixture. Cover, and chill dough for 1 hour.

Step 2

Preheat oven to 375 degrees F (190 degrees C). Roll dough into walnut sized balls, and roll them in the remaining white sugar. Place cookies 2 inches apart onto ungreased baking sheets.

Step 3

Bake for 8 to 10 minutes in the preheated oven, until tops are cracked. Cool on wire racks.

Nutrition Facts

Per Serving:

120 calories; protein 1.1g 2% DV; carbohydrates 18.6g 6% DV; fat 4.7g 7% DV; cholesterol 6.2mg 2% DV; sodium 178.8mg 7% DV.