

CLASS C- GRADES 7-8

Molasses Cookies

Ingredients

- 3/4 cup shortening
- 3/4 cup packed light brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 1/2 cups all-purpose flour
- 1/4 tsp salt
- 2 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground nutmeg
- granulated sugar for rolling cookies

In a mixing bowl, cream shortening and sugar with an electric mixer. Beat in egg and molasses until well blended.

In another bowl, combine the flour, salt, baking soda and spices. Stir into the creamed mixture until blended. Chill for at least an hour, or until firm.

Heat oven to 350 degrees. Prepare a baking sheet with parchment paper.

Roll the chilled dough into small balls about 3/4-inch in diameter. Roll each in the granulated sugar, and place on the baking sheet, leaving 1-2 inches between cookies.

Bake for 8-12 minutes or until set. Cool in pan on a rack for 2 minutes, then remove to rack to cool completely.