



Granny's Molasses Cookies

Ingredients:

2 sticks butter (1 cup)
1 cup brown sugar
1 cup molasses
2 large eggs
2 tsp baking soda

2 tsp cinnamon
2 tsp ginger
¼ tsp cloves
4 cups flour
granulated sugar

Directions:

Preheat oven to 350 degrees F. Cream together butter and sugar; add molasses and eggs. Mix well until blended. Add baking soda and spices. Mix together. Add flour and mix with large spoon or hands until all of the flour is absorbed. Form dough into balls: dip each ball into water and then into a bowl of granulated sugar to coat. Place on baking pan, press down tops with two fingers to flatten slightly. Bake 8-10 minutes and remove to cool.

-submitted by Justin Wilcox