

Soft Molasses Cookies

Ingredients

4 cups all-purpose flour	1 1/2 tsp. ground cloves	1/2 cup vegetable shortening
1/2 tsp. salt	1 1/2 tsp. cinnamon	3 1/2 cups sugar
2 1/4 tsp. baking soda	1/2 cup (1 stick) unsalted butter, softened	1/2 cup unsulfured molasses
2 tsp. ground ginger		2 large eggs

Instructions

Preheat oven to 400° F

1. In a large bowl whisk together flour, salt, baking soda, ginger, cloves, and cinnamon.
2. In another large bowl beat together butter, shortening, and 3 cups sugar until light and fluffy.
3. Beat in molasses, then eggs 1 at a time, beating well after each addition. Gradually beat in flour mixture and combine well.
4. Put the remaining 1/2 cup of sugar in a small bowl.
5. Roll dough between your palms into 1.5 inch balls and dip in the sugar.
6. Arrange balls on 2 greased baking sheets at least 2 inches apart.
7. Bake cookies in batches in middle of the oven 11 minutes or until puffed and golden.
8. Transfer cookies with a metal spatula to racks to cool.

Cook time: 11 minutes