

# Big Chewy Molasses Cookies

As found at [www.tasteofhome.com](http://www.tasteofhome.com)



1 ½ cup butter; softened  
1 ½ cup sugar  
½ cup brown sugar  
2 eggs  
½ cup molasses  
5 ½ cups flour  
1 tsp cream of tartar  
4 tsp ground ginger  
2 tsp cinnamon  
1 tsp cloves  
¼ tsp salt  
2 tsp baking soda  
Sugar for rolling

Preheat oven to 350°.

In large bowl cream butter and sugars until light and fluffy. Beat in eggs and molasses. Combine dry ingredients and gradually add to creamed mixture; mix well. Refrigerate 1-2 hours.

Scoop large balls and roll in sugar; place on ungreased cookie sheets without flattening balls. Bake 13-15 minutes until tops are cracked and edges just browned. Cool 5 minutes and move to cooling racks. Makes 5 dozen.