

Molasses Cookies

Winning Recipe! Voted Tastiest Cookie at the 2012 Café Cookie Swap
Submitted by Lauren Smalley



¾ cup butter
1 cup white sugar
¼ cup molasses
1 egg
2 tsp baking soda
2 cups flour
½ tsp ground cloves
1 tsp cinnamon
½ tsp ground ginger
½ tsp salt

Blend softened butter, sugar, molasses and egg – add dry ingredients and mix thoroughly. Chill overnight.

Preheat oven to 375°. Roll dough into 1" balls and drop in a bowl of sugar until well coated. Bake 8-10 minutes. Cool and store, Makes approx. 4 dozen.

