



Noreen's Kitchen

Soft Molasses Cookies

Ingredients

1 cup butter,
1 1/2 cups Sugar,
1/2 cup Molasses,
2 eggs lightly beaten,
4 cups flour,

1/2 Teaspoon salt,
2 1/2 teaspoons baking soda,
2 1/2 teaspoons ground ginger,
1 1/2 teaspoons ground cloves,
1 1/2 teaspoons cinnamon

Step by Step Instructions

Preheat oven to 350 degrees.

In large bowl, cream butter, sugar until light and fluffy.

Beat in Molasses & eggs. Set this mixture aside.

In another large bowl combine flour, salt, baking soda, ginger, cloves & cinnamon. Blend dry ingredients.

Gradually mix flour into creamed mixture until dough is blended and smooth.

Roll dough into 1 1/2 inch balls, dip tops in granulated sugar place 2 inches apart on greased cookie sheet.

Bake for 11 minutes. DO NOT OVER BAKE.

Cool on wire rack. Store in tightly covered container to maintain softness makes 4 dozen.

Enjoy!