



## Molasses Ginger Cookies

Recipe By SUZY and CLARK NEAL

MAKES: 3-4 DOZEN

### INGREDIENTS:

- ☐ 1 cup granulated sugar
- ☐  $\frac{3}{4}$  cup shortening
- ☐  $\frac{1}{4}$  cup molasses
- ☐ 1 large egg, room temperature
- ☐ 2 cups all-purpose flour
- ☐  $2\frac{1}{2}$  tsp baking soda
- ☐  $\frac{1}{4}$  tsp table salt
- ☐ 2 tsp ground cinnamon
- ☐ 2 tsp ground ginger
- ☐  $\frac{1}{2}$  tsp ground cloves
- ☐  $\frac{1}{4}$  tsp ground cardamom
- ☐  $\frac{1}{8}$  tsp nutmeg
- ☐  $\frac{1}{2}$  cup granulated sugar, for rolling cookie

### DIRECTIONS:

- ☐ 1. Use a mixer on medium speed to beat together 1 cup sugar, shortening, molasses, and egg in a large mixing bowl until well blended.
- ☐ 2. Add flour, baking soda, salt, and spices. Mix at low speed until combined into a soft dough. Cover and refrigerate for at least 2 hours, or overnight for best results.
- ☐ 3. When ready to bake, preheat the oven to 350°F.
- ☐ 4. Add  $\frac{1}{2}$  cup sugar to a small plate or bowl. Scoop cookie dough into 1-inch balls, then roll in sugar and place on an ungreased cookie sheet, spaced about 2 inches apart. Flatten slightly with the bottom of a clean glass. Bake for 8–10 minutes, or until set. Transfer to a wire cooling rack.
- ☐ 5. Cool completely before storing in a covered container.

---

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!