



# Marvelous Molasses Sugar Cookies

(Makes 5 dozen)

If your family would like to try it, you will need:

$\frac{3}{4}$  cup margarine (softened)

1 cup sugar

1 egg

$\frac{1}{4}$  cup molasses

2 cups flour

2 tsp. baking soda

1 tsp. ground ginger

$\frac{1}{2}$  tsp. ground cloves

1 tsp. ground cinnamon

$\frac{1}{2}$  tsp. salt

All you will need to do is:

1. Preheat oven to 350°.
2. In a mixing bowl, combine margarine and sugar until creamy.
3. Add egg and molasses and mix until well blended.
4. In another bowl combine flour, baking soda, ginger, cloves, cinnamon and salt.
5. Add dry ingredients mixture to molasses mixture and stir.
6. Cover and chill.
7. Form dough into 1" balls and roll in bowl of sugar to coat.
8. Place on un-greased baking sheet about 2" apart.
9. Press to flatten slightly using the bottom of a drinking glass.
10. Bake for 6-8 minutes, or until golden brown. Let stand on pan for 1 minute and remove to cool on wax paper or wire rack.
11. Store in air-tight container.