

Molasses Cookies



Ingredients

- 2 cups whole wheat flour or all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon salt
- ¼ cup medium Molasses like Grandma's Molasses (not Blackstrap which is bitter)
- 1 cup sugar
- ¾ cup vegetable oil
- 1 egg
- ½ teaspoon cloves
- ½ teaspoon ginger
- 1 teaspoon cinnamon

Preparation

1. Using the paddle attachment to your mixer, beat together oil, molasses, sugars and egg.
2. In a separate bowl whisk together flour, baking soda, salt and spices.
3. Add flour mixture slowly and blend on low speed until totally combined.
4. Pat and wrap dough in a block or ball with plastic and refrigerate for at least 30 minutes.
5. Heat oven to 350°
6. Roll into 1" balls (helpful to use a 1" scooper to measure out the dough or teaspoon) and dip in sugar - large crystals like sugar in the raw look pretty when baked.
7. Place on greased cookie sheet and bake 8 - 8 ½ minutes at 350°
8. Cool on a cookie rack and enjoy! Yummy with hot apple cider.