

Molasses cookies

¾ butter flavored shortening

375 deg

1 cup brown sugar

1 egg

¼ cup molasses

2 cups flour

2 tsp baking soda

¼ tsp salt

1 tsp cinnamon

1 tsp ground ginger

1 tsp ground cloves

Cream together shortening and sugar until light and fluffy. Add egg and molasses and beat well. Sift remaining ingredients and add to creamed mixture and beat well. Refrigerate at least 1 hour or overnight. Roll into 1 inch balls and roll in sugar. Place 2 inches apart and bake 10 min. Cool slightly on pan.