



## SOFT MOLASSES COOKIES

- 3 Cups Sifted Flour
- 2 Teaspoons Soda
- 1 Teaspoon Cinnamon
- 1 Teaspoon Ginger
- 1 Teaspoon Nutmeg
- 1/4 Teaspoon Cloves
- 3/4 Teaspoon Salt
- 1/2 Cup Shortening
- 1/2 Cup Sugar
- 1 Egg, Beaten
- 1 Cup Molasses
- 1 Tablespoon Vinegar
- 1/2 Cup Boiling Water

## DIRECTIONS

1. Sift together flour, baking soda, spices and salt.
2. Cream shortening with sugar until light.
3. Add egg, then molasses and beat thoroughly.
4. Add sifted dry ingredients to creamed mixture alternately with vinegar and boiling water.
5. Mix thoroughly and drop by spoonfuls 2 inches apart on a well greased cookie sheet.
6. Sprinkle with sugar.
7. Bake in a 375 degree oven for 12 to 15 minutes.