



MOLASSES COOKIES

- 1 Cup Sugar
- 1 Cup Shortening
- 1 Cup Light Molasses
- 1 Tablespoon Vinegar
- 6 Cups Sifted Flour
- 1/2 Teaspoon Salt
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon baking Powder
- 1 Teaspoon Ginger
- 1 Teaspoon Cinnamon
- 2 Eggs, Beaten

DIRECTIONS

1. Combine sugar, shortening, molasses and vinegar in a saucepan.
2. Bring to a boil then cook 2 minutes. Cool.
3. Sift together flour, salt, baking soda, baking powder and spices.
4. Add eggs to cooled molasses mixture.
5. Add dry ingredients and mix well.
6. Chill several hours.
7. Roll on a lightly floured board to 1/8 inch thick.
8. Cut with desired cutter and place on greased baking sheets.
9. Bake in a 375 degree oven for 8 to 10 minutes.