



GINGER COOKIES

- 5 1/2 Cups Sifted Flour
- 1 Tablespoon Baking Soda
- 2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 3/4 Teaspoon Ginger
- 1 Teaspoon Cinnamon
- 1 Cup Shortening
- 1 Cup Sugar
- 1 Egg, Beaten
- 1/2 Teaspoon Vanilla
- 1 Cup Dark Molasses
- 1/2 Cup Strong Coffee

DIRECTIONS

1. Sift together flour, soda, baking powder, salt, ginger and cinnamon.
2. Cream shortening, add sugar gradually and beat until light and fluffy.
3. Add egg and vanilla.
4. Add molasses and coffee, then sifted dry ingredients.
5. Mix well and chill.
6. Roll out on a lightly floured board to a thickness of 1/4 inch.
7. Cut with a round 2 inch cutter.
8. Baked on a greased baking sheet in a 400 degree oven for 8 to 10 minutes.