

Elaine's MOLASSES COOKIES

3/4 c. shortening
1 c. sugar
1 egg
1/4 c. Brer Rabbit molasses
2 c. flour
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. salt

Cream first 4 ingredients. Add remaining and chill several hours. Roll into 1- inch balls and roll in granulated sugar. Place on ungreased cookie sheet and bake at 375 degrees for 8-10 minutes or until bottom is lightly brown. Best if baked until chewy, not crunchy.