

MOLASSES CRINKLE COOKIES

<i>1 C sugar</i>	<i>2 tsp baking soda</i>
<i>3/4 C shortening</i>	<i>1/2 tsp salt</i>
<i>1 egg</i>	<i>1 tsp cinnamon</i>
<i>4 T molasses</i>	<i>1 tsp ground cloves</i>
<i>2 C flour</i>	<i>1 tsp ground ginger</i>

Cream sugar and shortening (or butter.) Add the egg and molasses, then the spices. Sift flour and baking soda together into mixture. Chill until dough is easy to handle. Make balls (marble size) by rolling dough in the palms of your hands. Roll them in sugar sprinkled on a plate. Place on an ungreased cookie sheet. Bake 15 minutes at 350 degrees.

