

Soft Molasses Cookies

30 Minute Prep

Ingredients:

¾	cup	Shortening
1	cup	Packed Brown Sugar
1	Lg	Egg
½	cup	Molasses
2 ½	cups	All Purpose Flour
½	tsp	Salt
2	tsp	Baking Soda
1	tsp	Ground Cinnamon
1	tsp	Ground Ginger
1	tsp	Allspice
1	tsp	Nutmeg

Directions:

1. Cream together shortening and brown sugar.
2. Stir in egg and molasses and mix well.
3. Fold in dry ingredients and stir.
4. Cover and chill till firm (1 to 2 hours).
5. Preheat oven to 350°
6. Roll dough into small balls or use scoop and place into white sugar.
7. Flatten slightly while placing on lightly greased cookie sheet.
8. Bake at 350° for 9 to 10 minutes.
9. Leave on sheet for 1 minute to set then remove to cookie rack to cool the remainder of the time.