

Soft ginger molasses cookies

ingredients

- 2 1/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3/4 cup butter, softened (you can use margarine, the cookies will be even softer)
- 1 cup white sugar
- 1 egg
- 2 tablespoon water
- 1/4 cup molasses
- 2 tablespoons white sugar

directions

- Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.
- In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut-sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet.
- Bake for 8 to 10 minutes in the preheated oven. **DON'T OVERCOOK.** Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.