

Soft Ginger Cookies

Servings : 1 Preparation Time : 0:20
Categories : Cookies

- 3/4 cup butter, softened
- 1 cup sugar
- 1 whole egg(s)
- 1/4 cup molasses

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon cloves
- 3/4 teaspoon cinnamon, ground
- 2 teaspoons ginger, ground

Additional sugar for rolling.

In a large bowl, cream butter and sugar until light and fluffy.
Beat in egg and molasses.
Gradually add remaining ingredients and mix well.

Roll into 1 inch balls then roll in sugar.
Place 2 inches apart on ungreased baking sheets.

Bake at 350° until puffy and lightly browned, ~ 11 minutes.

Cool.

Serving Ideas : Yield: 1 batch made 1 shy of 5 dozen Jill-sized cookies.