

# Ginger Cookies

2 cups sugar  
1 ½ sticks of Crisco (the sticks are super easy)  
2 eggs  
½ cup of Brer Rabbit Molasses (I have found that this works the best)  
4 Cups Flour  
2 t baking soda  
2t cinnamon  
2t ginger  
¼ t cloves  
1 t salt

Combine the sugar and Crisco in a large bowl with a mixer. Add the eggs and molasses until combined,

Sift together the dry ingredients and add mixing until combined.

I like to use an ice cream scoop to make balls of dough and then roll them in your hands to be a perfect round ball. Roll these balls in sugar and bake at 350 for 10 -12 minutes.

These are really big cookies and you can naturally adjust the size and baking time. I find that 12 minutes is perfect with my oven, you will see that they are slightly cracking but still soft and chewy.

Let them on pan to cool slightly before putting them on a baking rack. (Make sure you sneak one to eat while they are warm)

p.s. - I hope that you enjoy these and please pass this recipe on...it was given to me from a dear friend probably 25 years ago and I make them all the time.

Stampin' and Cookin' hugs...  
Susan Itell xoxox