

Sugar N' Spice Cookies

Ingredients

- 3/4 cup soft shortening
- 1 cup sugar
- 1 egg
- 1/4 cup molasses
- 2 cups sifted flour
- 2 tsp soda
- 1/4 tsp salt
- 1 tsp cinnamon
- 3/4 tsp ginger
- 3/4 tsp cloves
- Confectioners' sugar (for rolling)

Instructions

1. Mix together thoroughly: shortening, sugar, egg, and molasses.
2. Sift together flour, soda, salt, cinnamon, ginger, and cloves; stir into the creamed mixture.
3. Mix thoroughly.
4. Form into balls the size of small walnuts.
5. Place about 2 inches apart on a greased baking sheet.
6. Bake 10 to 12 minutes in a quick moderate oven (375°F).
7. Roll in confectioners' sugar while still warm.
8. Makes 4 to 5 dozen.

SUGAR N' SPICE COOKIES

Mix together thoroughly { 3/4 cup soft shortening
1 cup sugar
1 egg
1/4 cup molasses

Sift together and stir in { 2 cups sifted flour
2 tsp. soda
1/4 tsp. salt
1 tsp. cinnamon
3/4 tsp. ginger
3/4 tsp. cloves

Mix thoroughly. Form into balls the size of small walnuts. Place about 2-in. apart on greased baking sheet. Bake 10 to 12 minutes in quick moderate oven(375). Roll in confectioners' sugar while still warm. Makes 4 to 5 dozen.



COOKIES

Mix together thoroughly
1 cup sugar
1/4 cup molasses
2 cups sifted flour
2 tsp. soda
1/4 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. ginger
3/4 tsp. cloves

Mix thoroughly. Form into balls the size of small walnuts.
Place about 2-in. apart on greased baking sheet.
Bake 10 to 12 minutes in quick modern oven (350° F.). Roll
in confectioner's sugar while still warm. Makes 4 to 5
dozen.