

Mom's Molasses Cookies

Ingredients

- 3/4 cup shortening
- 1-1/4 cups sugar, divided
- 1 egg
- 1/4 cup molasses or sorghum
- 2 Tbsp milk
- 1 tsp vanilla extract
- 2-1/2 cups all-purpose flour
- 1-1/2 tsp baking soda
- 1 tsp ground cinnamon
- 3/4 tsp salt
- 3/4 tsp ground nutmeg

Instructions

1. In a large mixing bowl, cream shortening and 1 cup sugar.
2. Beat in the egg, molasses, milk and vanilla.
3. Combine the flour, baking soda, cinnamon, salt and nutmeg; gradually add to creamed mixture.
4. Cover and refrigerate for 1 hour.
5. Roll into 1-1/4-inch balls; roll in remaining sugar.
6. Place 2 inches apart on greased baking sheets.
7. Bake at 350° for 10-14 minutes or until tops crack and edges are slightly firm.
8. Remove to wire racks to cool.

Yield: 5 dozen.

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