

Ginger Molasses Cookies

Sift together and set aside:

2 cups flour

½ tsp ground cloves

1 ½ tsp ground ginger

1 tsp cinnamon

1 ½ tsp baking soda

½ tsp salt

Cream together:

½ cup unsalted butter

½ cup sugar

¼ cup brown sugar

Add:

1/3 cup molasses

1 egg

½ tsp vanilla

2 tlbs minced ginger root

Gradually stir in: flour mixture

Chill one hour or overnight; form into balls and roll in granulated sugar

Bake at 375*, 8-10 minutes