ROLLED MOLASSES COOKIES

Ingredients

- 1. 2 c. sugar
- 2. 1 c. shortening
- 3. 2 eggs
- 4. 1/2 c. butter milk
- 5. 1/2 c. molasses
- 6. 1 tblsp. vanilla
- 7. 1 tblsp. baking soda
- 8. 1 tsp. baking powder
- 9. 1 tsp. salt
- 10. 2 tsp. cinnamon
- 11. 1/2 tsp. cloves
- 12. 1 tsp. ginger
- 13. 5 to 6 c. flour

Instructions

- 1. Beat sugar and shortening until light and fluffy.
- 2. Add eggs, milk, molasses, and vanilla.
- 3. Mix well.
- 4. Mix soda, baking powder, salt, and spices with flour.
- 5. Add to shortening mixture.
- 6. Mix well.
- 7. Drop teaspoonful on greased cookie sheet at 350 degrees for 12 minutes.