



Molasses Cookies

Jean Trebek's Reliable Recipes
insidewink.com

Ingredients:

1/2 cup unsalted butter softened

1/4 cup Crisco, yes Crisco

1/2 cup sugar

1/4 cup dark Molasses

1 egg

2 cups sifted flour

2 tsp baking soda

1/2 tsp salt

1 tsp. cinnamon

1 tsp. cloves

1/2 tsp. ginger

extra sugar for covering the dough balls

Directions:

Preheat oven to 350 degrees F.

Cream together butter, shortening and sugar (don't over mix).

Add egg and molasses. Mix in all dry ingredients.

Chill 1/2 hour or more. Roll into 2 inch balls, and then roll the dough balls in sugar to cover entire dough ball.

Place on baking sheet that is covered with parchment paper.

Bake for about 12 minutes.

*Half way through baking, remove tray from oven and tap bottom of tray on counter. That gives the cookies the crinkly texture on top. You may need to do it again, at the end of baking.

Remove from oven, let stand for a minute, and place on cooling rack.

[Find more of Jean Trebek's Reliable Recipes](#)

on [insidewink.com](https://www.insidewink.com)