

Gingerbread Cookies

*This cookie dough is not sticky
Does not need to be chilled before using
Does not need flour on the rolling surface*

Simmer 15 minutes:

1 cup molasses and
1 cup shortening.

Let cool completely.

Cream together:

1 cup sugar, 1 egg
and 1 tsp. Vanilla.

Dissolve 1 tsp. Soda in
a 1/2 cup water;

Add soda mixture
and molasses mixture
to egg mixture and blend.

Add 6 cups flour, 1/4 tsp cloves,
1 tsp cinnamon, 1 tsp. salt, and
1/2 tsp. ginger. Mix well until
mixture forms a ball.

Roll out thin, cut with cookie cutters.

Bake at 375 degrees for 10-15 min.