

Ginger Cookies (G from Annette's Aunt Clara)

Source: G

Ingredients

- $\frac{3}{4}$ cup margarine
- 1 cup sugar
- $\frac{1}{4}$ cup molasses
- 1 egg
- 2 tsp baking soda
- 2 cups flour, sifted
- $\frac{1}{2}$ tsp ground cloves
- 1 tsp ground ginger (Papa Hank says add $\frac{1}{4}$ tsp more — I agree)
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp salt

Method

1. Mix the margarine and sugar.
2. Add the egg and molasses and stir in until smooth.
3. In a separate bowl, sift together the flour, spices, salt, and baking soda.
4. Add the dry mixture to the wet mixture.
5. Using a spoon and rolling in your hands, make 1-inch balls and roll in granulated sugar.
6. Grease a cookie sheet. Place the balls of dough approximately 1½" apart. Bake at 375°F.

Notes

Don't use butter instead of margarine, or the cookies will be crisp instead of chewy.