

Soft Molasses Cookies

Recipe #63981 | 40 min | 30 min prep

Ingredients

$\frac{3}{4}$ cup shortening
1 cup packed brown sugar
1 large egg
 $\frac{1}{2}$ cup molasses
2 $\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{2}$ tsp salt
2 tsp baking soda
1 tsp cinnamon, ground
1 tsp ginger, ground
1 tsp allspice
1 tsp nutmeg

Directions

1. Cream together shortening and brown sugar.
2. Stir in egg and molasses and mix well.
3. Fold in dry ingredients and stir.
4. Cover and chill till firm (1-2 hours).
5. Preheat oven to 350°.
6. Roll dough into small balls and roll in white sugar.
7. Place on lightly greased cookie sheet.
8. Bake at 350° for 9-10 minutes.