

## Molasses Cookies (makes 13)

1. Mix:
  - $\frac{3}{4}$  cup shortening, melted and cooled
  - 1 cup sugar
  - $\frac{1}{4}$  cup molasses
  - 1 egg
2. Sift together:
  - 2 cups flour
  - 2 tsp. baking soda
  - 1 tsp. cinnamon
  - $\frac{1}{2}$  tsp. cloves
  - $\frac{1}{2}$  ginger
  - $\frac{1}{2}$  tsp. salt
3. Add wets and dries and chill one hour
4. Scoop slightly scant #20 yellow scoop, form into fat patty and roll in sugar
5. Place 6 on greased sheets and flatten with a glass.
6. Bake at 375 for 8-10 minutes.
7. Sprinkle some coarse sea salt on top to give it a little more pop when they come out of the oven.