

OLD FASHIONED MOLASSES COOKIES

Molasses cookies were popular in the early 1900's because molasses was an inexpensive alternative to white sugar. After World War I, granulated sugar became much less expensive, and white and brown granulated sugar became the preferred sweetener.

INGREDIENTS:

- 1 cup packed brown sugar
- 3/4 cup softened unsalted butter
- 1/4 cup molasses
- 1 egg
- 1/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3 tablespoons granulated sugar



1. Heat oven to 325°F.
2. In large bowl, beat brown sugar, butter, molasses and egg with electric mixer on medium speed, or mix with spoon.
3. Stir in remaining ingredients except granulated sugar.
4. Shape dough by rounded tablespoonfuls into 1 1/2-inch balls.
5. Dip tops into granulated sugar.
6. On ungreased cookie sheet, place balls, sugared sides up, about 2 inches apart.
7. Bake 13 to 16 minutes or just until set and cookies appear dry. Immediately remove from cookie sheet to cooling rack.