

Ginger Cookies

2 1/4 cups flour
1/2 tsp. salt
1/2 tsp. cinnamon
1 1/2 tsp. baking soda
1 tsp. ginger
1/2 tsp. ground cloves
1 c. brown sugar
1/2 c. molasses
3/4 c. butter-flavored shortening
1 egg

Stir flour, salt, cinnamon, baking soda, ginger, & cloves together, set aside. Cream butter & sugar together well. Blend in unbeaten egg & molasses. Add dry ingredients gradually & mix well. Chill dough. Shape into balls & roll in white sugar, flatten just slightly. Place on ungreased baking sheet & bake 12-15 minutes. At 350 ° . Remove from oven while still soft.

Makes 5 dozen