

# Soft Molasses Cookies

Recipe #63981 | 40 min | 30 min prep

## Ingredients

|     |      |                    |
|-----|------|--------------------|
| ¾   | cup  | shortening         |
| 1   | cup  | packed brown sugar |
| 1   |      | large egg          |
| ½   | cup  | molasses           |
| 2 ½ | cups | all-purpose flour  |
| ½   | 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.