

Molasses Cookies

1 Cup butter flavored Crisco
1/2 Cup room-temperature butter
2 Cups sugar
1/2 Cup molasses
2 eggs
4 teaspoons baking soda
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon cloves
4 Cups flour

1. Preheat oven to 375.
2. Mix Crisco and butter together until fluffy. Add sugar and beat well. Add molasses and eggs. Add dry ingredients.
3. Roll one full teaspoon of dough into balls and then roll in white sugar.
4. Place balls on cookie sheet and bake at 375 degrees for 7-9 minutes.
5. DON'T OVERBAKE!