# Rolled Gingerbread Cookies




**Ingredients:**

2 c. shortening
2 c. molasses
2 c. sugar
2 eggs
1 cup boiling water
2 tablespoons baking soda
2 teaspoons ginger
2 teaspoons cinnamon
2 teaspoons cloves
1 teaspoon salt
10 - 12 cups flour to stiffen

Combine shortening, molasses and sugar, cream until light. Add eggs. Pour in boiling water and mix.Combine all spices and add to batter. Add flour until a stiff ball forms. I add about 10 cups of flour and use the rest to roll out the dough. It may vary.

Roll out on floured board. Cut into shapes using cookie cutters. Make sure to dip cookie cutters into flour before cutting out the shapes. It will keep the dough from sticking.

Bake at 350 degrees for 10 minutes. This may vary depending on your oven.

This makes about 8 dozen cookies, depending on the size of the cookie cutter.