



Soft & Chewy Molasses Ginger Cookies

Ingredients

2 c. Brown sugar	4 tsp. Baking soda
1 & 1/2 c. Shortening	2 tsp. Cinnamon
1/2 c. Molasses	2 tsp. Ginger
2 eggs	1 tsp. Cloves
4 & 1/2 c. Flour	1/2 tsp. Salt
About 1 c. White sugar (for rolling cookies in before baking)	

Directions

1. Preheat oven to 350°F and line baking sheets with parchment paper.
2. Combine all ingredients and mix together until everything is evenly incorporated and the cookie dough begins to stick together (about 2 minutes in a stand mixer on low/medium speed). The dough will be very thick.
3. Using a cookie scoop (about one tablespoon per scoop), scoop dough into balls and roll in white sugar until the entire ball is covered in sugar.
4. Place onto parchment-lined baking sheet and bake at 350°F for 10-11 minutes.
5. Allow the cookies to cool for a few minutes on the baking sheet before moving to a cooling rack.

These cookies keep well in the freezer, just remove from freezer a few hours before serving.

Optional: Drizzle with melted white chocolate, or dip half the cookie in melted white chocolate and add sprinkles before the chocolate hardens for an extra-festive version.