

Ginger and Molasses Cookies

Daddy's favorite Cookies

Combine the following ingredients:

2 Cups Sugar

1 Cup Shortening

½ Cup Molasses

2 Eggs

2 tsp. Lemon Extract

Sift together:

1 tsp. Cinnamon

1 tsp. Ginger

1 tsp. Nutmeg

4 tsp. Baking Soda

4 Cups Flour

Combine both mixtures, then roll the dough in about 1 inch balls, place on a cookie sheet and press down with the bottom of a glass that has been pressed in sugar.

Bake 350 degrees until lightly browned. I bake them till I can smell them and then take them out, as I like them soft. So you can judge for yourself how long you want to bake them for. They are good browned as well to dip in milk!