



Molasses Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 egg - 3/4 cup vegetable oil - 1/4 cup molasses - 1 1/2 cup sugar - 1 tsp cinnamon - 1/2 tsp ground cloves - 1/2 tsp ginger - 1/2 tsp salt - 2 tsp baking soda - 2 cups flour

Instructions

This is my favorite cookie recipe! I recommend a large glass of cool milk to complement this dish. 1. Preheat oven to 350(F) degrees. 2. In a large bowl, mix egg, vegetable oil, molasses and 1 cup of sugar. 3. Then mix in cinnamon, cloves, ginger, salt, baking soda and flour. 4. After mixture is completely blended, roll into small balls - about 1 inch in diameter - and roll each in remaining sugar. 5. Bake for about 7 minutes. 6. Remove from cookie sheet to cool.