

Molasses Ginger Cookies
From the Kitchen of Nancy R. Walsifer

Yield: 50 large cookies
Preheat oven to 350°

Sift together

4-1/2 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons cinnamon
4 teaspoons ginger
1 teaspoon cloves
1/2 teaspoon salt

Cream together till fluffy

1-1/2 cups margarine (I used unsalted butter)
1-pound brown sugar

Add

2 eggs, one at a time
1/2 cup molasses

Stir in dry ingredients. Drop by teaspoon on greased cookie sheets, 2-inches apart. Bake 10-15 minutes.