

Molasses Cookies

Makes: 4 dozen

Prep Time: 10 minutes

Cook Time: 11 minutes

Ingredients:

1 cup butter (2 sticks)

1 cup packed brown sugar

1 large egg

½ tsp salt

½ cup molasses

½ cup warm water

1 tsp baking soda

1 tsp cinnamon

½ tsp ground ginger

2 ½ cups flour

Step 1: Preheat oven to 350°.

Step 2: In a large bowl, combine butter, brown sugar, egg, salt and molasses. Using an electric mixer beat until fluffy. Add the cinnamon and ginger to the mixture.

Step 3: In a small bowl, stir the baking soda into the warm water; add water mixture to the molasses mixture. Gradually add the flour until well blended.

Step 4: Drop by tablespoons onto greased cookie sheets. Bake for 11 minutes. Store in a covered container up to three days.