

GINGER SPICE COOKIES

Adapted from Our Best Bites blog, who adapted them from Paula Deen.

- 3/4 C butter-flavored Crisco (I use the sticks)
- 1 1/2 C sugar, divided
- 1 large egg
- 1/4 C molasses
- 2 C flour
- 2 tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground cloves
- 1/2 tsp salt

Preheat oven to 350.

In a large mixing bowl, beat Crisco and 1 C sugar on medium speed until light, fluffy, and creamy. Add egg and molasses, and beat until thoroughly combined.

In a medium bowl, whisk together flour, baking soda, cinnamon, ginger, cloves, and salt. Add the flour mixture to the first mixture in 2 or 3 additions, beating until combined.

Scoop the dough and roll into 1" balls. (I used a #70 cookie scoop.) Pour the remaining 1/2 C sugar into a small bowl and roll the balls in the sugar to coat.

Place cookie dough balls about 2" apart on parchment- or foil-lined cookie sheets.

Bake about 8-10 minutes, or until the edges are set and the tops begin to crackle. Bake for less time for a chewier cookie, more time for a crispier cookie.

Cool for about 1-2 minutes on the tray, then transfer to a cooling rack.

Mine made about 3 dozen.

