

Kerry's Ginger Molasses Cookies



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I call them Ginger Molasses cookies. Do NOT over-bake, or they will not be chewy!"

**KERRY NERO
HUMAN RESOURCES**

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PREP TIME

10 mins

COOK TIME

12 mins

SERVINGS

50

INGREDIENTS

- 4 ½ cups flour
- 4 teaspoons ground ginger
- 4 teaspoons baking soda
- 1 ½ teaspoons cinnamon
- 1 teaspoon ground cloves
- ¼ teaspoon salt
- 1 ½ cups shortening
- 2 cups sugar
- ½ cup molasses
- ¾ cup sugar, on a plate

PROCEDURE

1. Preheat oven to 350 degrees F. In a medium mixing bowl, combine flour, ginger, soda, cinnamon, cloves, and salt.
2. Cream shortening, using the paddle attachment of your mixer, and gradually add 2 cups of sugar. Beat until fluffy.
3. Add eggs and molasses. Add half of flour mixture, beat well, add the rest, and combine.
4. Using a medium scoop, make uniform balls and roll in granulated sugar. Place on pan lined with a cookie liner sheet ~2" apart.
5. Bake for 12 minutes. Let rest for 2 minutes before transferring to a cooling rack.