

## **Curtis Country Store Sugar and Spice Ginger Cookies**

*from Mary Jane Miller and **In Our Grandmothers' Kitchens***

### *Ingredients:*

3/4 cup shortening  
1 cup granulated sugar plus additional sugar for coating  
1 egg  
1/4 cup molasses  
1/4 teaspoon salt  
1/2 teaspoon ground cloves  
1 teaspoon cinnamon  
3/4 teaspoon ground ginger  
2 teaspoons baking soda  
2 cups flour

### *Instructions:*

Cream together the shortening and the cup of sugar. Beat in the egg and the molasses. Stir in the seasonings and soda, followed by the flour.

Chill at least 1 hour or overnight.

When you are almost ready to bake preheat the oven to 350 degrees.

Roll the dough into 2-tablespoon-sized balls and then roll them in granulated sugar.

Bake on parchment or silicone for 8 to 10 minutes. "They won't look done, but you don't want to over bake them," says Mary Jane.

Cool the cookies on their sheet; they will flatten themselves out.

Makes 30 cookies.