

GINGER COOKIES – Stratford House

3 sticks or butter or margarine, melted

Add: 1/2 c. molasses (I use unsulphured)

2 c. granulated sugar

2 eggs

Beat well.

Sift together and add to above mixture;

4 c. all-purpose flour

4 tsp baking soda

1 tsp ground ginger

1 tsp ground cloves

2 tsp ground cinnamon

Mix well and refrigerate dough for several hours.

Shape refrigerated dough into rolls about 1 inch around. Cut into pieces 1/4 inch thick, dip cut side in granulated sugar. Bake at 350 degrees until firm or brown (about 8-10 min., depending on size). Makes approx. 5 dozen cookies

P.S. The “shaping” goes much easier if I check dough 1-1 1/2 hours into the cooling. I like to get the dough while it is a bit firm but not like an immovable Mac truck and make little brown logs while dough is shapeable (is that a word??)

Hope you enjoy making and eating these cookies as much as I do! Happy munching. They go great with a nice cup of hot tea.

Adele Andrews

s