

MOLASSES SOFTIES

Ingredients

1 Cup Butter	4 Cups Flour
1 1/3 Cup Sugar	2 tsp Baking Soda
Egg (1)	2 tsp Ground Cinnamon
1/3 Cup Molasses	1 1/2 tsp Ground Ginger
3 Tbsp Dark Corn Syrup	1 1/2 tsp Ground Cloves
2 Tbsp Milk	Extra Sugar

Recipe

Preheat oven to 350 degrees

In large bowl, beat butter or marg., 1 1/3 cup sugar and egg until light and fluffy.

Beat in Molasses, corn syrup & milk until blended.

Add flour, baking soda, cinnamon, ginger & cloves, beating until well blended.

Shape dough into 1 1/2 in. balls.

Roll balls in sugar. *do not flatten.

Place 3 inches apart on ungreased baking sheets.

Bake 12 to 14 minutes or until golden brown.

DO NOT OVERBAKE or cookies will not be soft.

Cool 1-2 minutes on baking sheets; then remove to racks to cool completely.