

Molasses Cookies

Ingredients

6 cups all-purpose flour

3 cups sugar

1 tablespoon baking soda

1 tablespoon baking powder

1 tablespoon ground ginger

1 tablespoon ground cinnamon

1-1/2 teaspoons ground nutmeg

3/4 teaspoon ground cloves

1/2 teaspoon ground allspice

ADDITIONAL INGREDIENTS (for each batch):

3/4 cup butter, softened

1 egg, room temperature

1/4 cup molasses

Additional sugar

Directions

1. In a large bowl, combine the first 9 ingredients. Divide into 3 batches; store in airtight containers in a cool, dry place for up to 6 months. Yield: 3 batches (9 cups total).
2. To prepare cookies: Preheat oven to 375°. In a large bowl, cream butter until light and fluffy, 5-7 minutes. Add egg and molasses; mix well. Add 3 cups cookie mix; beat until smooth.
3. Shape into 1-in. balls and roll in sugar. Place 2 in. apart on ungreased baking sheets. Bake until the edges are firm and the surface cracks, 9-11 minutes. Cool on wire racks.