

Molasses Sugar Cookies

Bottger Mansion of Old Town

Albuquerque, New Mexico

4 dozen cookies

1 1/2 c. shortening

2 c. sugar (15 oz.)

1/2 c. molasses (6 oz.)

2 eggs

4 tsp. baking soda

4 c. flour (21 oz.)

1 tsp. cloves

1 tsp. ginger

2 tsp. cinnamon

1 tsp. salt

Melt and cool shortening. Add sugar, molasses and eggs; beat well. Sift together remaining ingredients; add slowly and mix well. Roll into 1-inch balls (use a #40 portion scoop); place extra sugar in a shallow bowl; roll the cookie balls in sugar. Bake on parchment paper or a greased cookie sheet 2" apart at 375F for 8-10 minutes.

To make ahead and freeze: place cookie balls close together on a cookie sheet and flatten; freeze in freezer bags. Bake for slightly longer.

Note: Doubling this recipe is too much to fit into a standard mixing bowl.