

Sugar and Spice Cookies

$\frac{3}{4}$ cup shortening
1 cup sugar
1 egg
 $\frac{1}{4}$ cup molasses
2 cups sifted flour
2 tsp soda
 $\frac{1}{4}$ tsp salt
1 tsp cinnamon
 $\frac{3}{4}$ tsp ground cloves
 $\frac{3}{4}$ tsp ground ginger

Cream together sugar and shortening; add egg and molasses and mix thoroughly.

Sift together flour, soda, salt and spices and add to wet ingredients. Mix thoroughly.

Form into balls the size of walnuts. Place about 2 inches apart on greased cookie sheet.

Bake 10-12 minutes at 375°

Sprinkle with powdered sugar while still warm.

Yield: 4-5 dozen 2-inch cookies