

Molasses Cookies

Ingredients:

- ¾ c. Butter, melted
- 1 c. brown sugar
- 1 egg
- ¼ c. molasses
- 2 c. flour
- 2 t. baking soda
- 1 t. each of:
 - Salt
 - Cinnamon
 - Ground cloves
 - Ginger
- White sugar for rolling

Optional:

- Cream cheese frosting for decorating
- sprinkles

Directions:

Mix the first three ingredients until smooth. Add the remaining ingredients and mix until combined.

Cover the bowl and chill for at least one hour.

Preheat the oven to 375 degrees. Line two baking pans with parchment paper or silicon liners.

Roll the dough into small balls... you should be able to make about 24. Roll the balls in white sugar until lightly coated.

Bake for 8-10 minutes. Let cool and decorate with cream cheese frosting and sprinkles, if desired.