Servings: 36

Ginger Cookies

Author: From my good friend Ann N.



1 cup sugar
3/4 cup unsalted butter (1 1/2 cubes)
1 large egg
1/4 cup dark molasses
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ground ginger, 2
2 teaspoons baking soda
more sugar for rolling cookie balls

Per Serving (excluding unknown items): 89 Calories; 4g Fat (40.4% calories from fat); 1g Protein; 13g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 103mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Fat; 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog: http://tastingspoons.com

Notes: If you crack the egg into a measuring cup, once you pour it into the mixing bowl, measure the molasses in the same measuring cup - the molasses will slide right out rather than sticking to all sides.

1. Preheat oven to 350°. Cream butter and sugar. Mix well, then add egg and molasses.
2. Combine the flour, salt, cinnamon, ginger and soda (stir it together) then add to the butter/sugar mixture.
3. Make small balls and roll in granulated sugar.
4. Place on a greased cookie sheet (I used Silpats instead), leaving room for expansion. Use a fork to flatten the balls.
5. Bake for 12-15 minutes.