



Ingredients

3/4 c butter
1 c sugar
4 tbsp. molasses
1 egg
2 c flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger

Directions

Cream butter and sugar.
Add molasses and egg, beat well.
Add dry ingredients and beat until smooth.
Roll into small balls, dip tops in sugar and place on a cookie sheet.

Bake for 8-10 minutes at 350 degrees...
Leave them in for more time if you like them crispy.