

Big Soft Ginger Cookies



Rated: ★★★★★

Submitted By: AMY1028

Photo By: ZAKIAH

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 50 Minutes

Servings: 24

"Made with a hint of molasses, these ginger cookies stay soft for days."

INGREDIENTS:

2 1/4 cups all-purpose flour	3/4 cup margarine, softened
2 teaspoons ground ginger	1 cup white sugar
1 teaspoon baking soda	1 egg
3/4 teaspoon ground cinnamon	1 tablespoon water
1/2 teaspoon ground cloves	1/4 cup molasses
1/4 teaspoon salt	2 tablespoons white sugar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.
2. In a large bowl, cream together the margarine and 1 cup sugar until light and fluffy. Beat in the egg, then stir in the water and molasses. Gradually stir the sifted ingredients into the molasses mixture. Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart onto an ungreased cookie sheet, and flatten slightly.
3. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Store in an airtight container.