Spiced Molasses Cookies

Amount about 4 dozen cookies
Time 20 min

Ingredients

- 2 cups flour plus 1-2 tbsp
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp ginger
- 1/2 tsp cinnamon
- 1 stick butter, softened
- 1/3 cup brown sugar
- 1 egg
- 1/2 cup molasses
- 1/4 cup milk

Steps

1. Preheat oven to 375 F.
2. In a medium mixing bowl, combine 2 cups flour with baking soda, salt, ginger, cinnamon, and set aside.
3. Cream butter until it is fluffy, then beat in the sugar, egg, and molasses.
4. Add half the dry ingredients to the creamed mixture, and mix together.
5. Add the milk and remaining dry ingredients. The mixture should be just stiff enough to hold its shape when you take a spoonful. If it is softer, stir in a little more flour, a tablespoon at a time.
6. Using a teaspoon, drop spoonfuls of batter onto a cookie sheet about two inches apart.
7. Bake cookies for 8-10 minutes, or until brown around the edges.