GINGER COOKIES

Ingredients:

* 2 cups of sugar
* 1 ½ cups of soft butter or margarine
* ½ cup of molasses
* 2 eggs
* 4 ½ cups of flour
* 3 teaspoons of baking soda
* ½ teaspoon of salt
* 2 teaspoons of cinnamon
* 1 teaspoon of ground cloves
* 1 teaspoon of ginger
* 1 teaspoon of nutmeg
* Sugar – for rolling in after shaping cookie balls

Directions:

* Beat sugar, butter, molasses and eggs until creamy.
* Stir in flour, baking soda, salt and spices. Mix well.
* Cover and refrigerate for at least an hour.
* Heat oven to 350 degrees.
* Shape dough into balls. Roll them in the sugar.
* Place on an ungreased cookie sheet and bake for 8 – 12 minutes.
* Cool slightly and remove from cookie sheets.

Yields approximately 10 dozen.

Serve with Pumpkin Dip or enjoy alone.