

Buttery Ginger Cookies

Ingredients:

1 cup sugar, plus 1/2 cup for rolling
1/2 cup crisco shortening
1/4 cup butter
1 egg
1/4 cup molasses
2 cups flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon salt

Directions:

Cream together butter, shortening and sugar. Add other ingredients (except 1/2 cup for sugar for rolling) and mix together until well blended.

Make cookie balls and roll in sugar. Place on a cookie sheet and flatten them down gently- just a bit.

Bake 350 F degrees for 8-10 minutes. If you want a harder cookie, add a couple more minutes.

These are fantastic to use in the crust of our pumpkin cheesecake.

 Helping of Happiness