

Port Hood Grandma's Crisp Molasses Cookies



$\frac{3}{4}$ cup shortening
1 cup sugar
1 egg
 $\frac{1}{4}$ cup molasses
2 cups flour
1 tsp. salt
2 tsp. baking powder
1 tsp each of cinnamon, cloves, and ginger

Cream shortening and add in sugar, add egg and molasses. Add flour, salt, baking powder, and spices. Mix well until well combined. Roll into small balls and dip one side in some white sugar. Place sugar side up on a parchment lined cookie sheet and press down with a fork. Bake in a 375 oven for about 10-12 minutes. Cookies are still somewhat soft while warm but they will crisp up when cold. Great as “dunkers” in hot tea or in a cold glass of milk by the grandchildren.