

## **GINGER COOKIES**

**from Beverly (Glasure) Dempsey**

This was Aunt Evelyn's Recipe

400° 10-12 MINUTES DEPENDING ON SIZE OF BALLS

BEAT  $\frac{3}{4}$  cups shortening--I use either Blue Bonnet margarine or Crisco  
1 cup sugar  
1 egg

ADD  $\frac{1}{4}$  cup molasses  
2 T soda  
2 T cloves  
2 T cinnamon  
2 T ginger

THEN ADD  $2\frac{1}{2}$  cups flour

Roll into small balls, then roll in sugar.

Put a drop of water in the center of each ball before baking

Bake at 400° for 10-12 minutes