

# Matthew's Ginger Cookies

(Edna Reid)



Note...

This makes a big batch of cookies. You can keep the dough in the fridge for 3 or 4 days, or you can freeze the cookie dough and bake at any time. Add 2 or 3 minutes to the baking time.

## Ingredients

- 2 C. Brown Sugar
- 1 ½ C. Shortening
- ½ C. Molasses
- 2 Eggs - @ Room Temperature
- 4 ½ C. Flour
- 4 Tsp. Baking Soda
- 2 Tsp. Cinnamon
- 2 Tsp. Ginger
- 1 Tsp. Cloves
- ½ Tsp. Salt
- White Sugar - For Rolling

## Method

1. Preheat the oven to 375°.
2. Cream shortening, brown sugar and molasses. Add eggs one at a time, beating after each.
3. Combine flour, baking soda, cinnamon, ginger, cloves & salt. Add to batter a little at a time, beating slowly. Do not over mix.
4. Put it in the fridge to chill for 30 minutes or more.
5. Form into balls and roll in sugar.
6. Bake for 12 mins, do not overbake; cool for 1 min on the cookie sheet and remove to rack to continue cooling.