

Recipe Name: Ginger Molasses Cookies

Ingredients and Amounts:	Dry ingredients	Sugar mix
<u>Wet ingredients</u>	8c. flour	1 lb sugar
1 1/2 cups room temp butter	1t. Cinnamon	1t. vanilla
4 cups of sugar	2t. ginger	
4 eggs	2t. cloves	<u>Frosting:</u>
1/2 cup molasses	4t. Baking soda	1 lb Powdered Sugar
	2t. Salt	1 - 1/2 cups milk
Add 1/2 C. milk + more until sticks together		Small amount of orange (optional)

Preparation Instructions:

Preheat oven to 375°. Mix Dry Ingredients and set aside. Combine wet ingredients. Add dry in. Chill dough 1hr. Roll into 1" round balls and bake at 375 for 8 minutes. When cookies begin to crack, wait about 30-45 seconds and then remove from oven. Drizzle icing over cooled cookies. Enjoy!

yield: 5 Dozen cookies