

Soft Molasses Cookie

Ingredients

1 cup sugar
1/2 cup butter or margarine, softened
1/2 cup shortening
3/4 cup sour cream
1/2 cup molasses
1 egg
3 cups flour
1 1/2 tsp baking soda
1 1/2 tsp salt
1 tsp ginger
1 tsp cinnamon



*Classic molasses cookies with deep flavors
create a tasty treat that makes any
occasion special.*

Directions

Heat oven to 375 degrees.

Mix sugar, butter, shortening, sour cream, molasses and egg in large bowl. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.

Bake 9 to 12 minutes or until almost no indentation remains when touched in center. Cool slightly; remove from cookie sheet. Cool on wire rack. Sprinkle with sugar while warm if desired.

Yield 4 dozen cookies

Nutritional Information

Calories 100, Fat 5g, Carbohydrate 13g, Cholesterol 5mg, Sodium 90mg, Fiber 0g, Protein 1g

