

Crisp Molasses Cookies

Servings: 48

Serving Ideas: WW 1 PT

Categories: Cookies and Squares

2 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ginger
1 each cinnamon
1/2 teaspoon cloves
1/4 teaspoon salt
1 cup brown sugar
1/2 cup vegetable oil
1/3 cup molasses, blackstrap
2 eggs, slightly beaten

1. Sift together flour, baking powder, soda, ginger, cinnamon, cloves and salt.
2. Beat together brown sugar, oil, molasses and eggs.
3. Combine both mixtures.
4. Roll in 1/2" balls and dip in sugar.
5. Bake at 350 °F for 12 - 14 minutes.