



Avery and Grandma

Molasses Cookies

Patricia Cooper

4 cups sifted flour
2 tsp. baking soda
2 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 stick butter
1 cup sugar
2 eggs
1 cup molasses

Cream Cheese Icing:

1 pkg. cream cheese
1 box powdered sugar
1 tsp. vanilla
 $\frac{1}{4}$ tsp. salt
Few drops milk

Sift together first 6 ingredients. Cream together butter, sugar, eggs, and molasses. Add flour mixture into cream mixture. Roll into balls. (Dough is real sticky; flour on hands helps, but not too much.) Place on cookie sheet sprayed with Pam. Bake at 350° for 5 to 7 minutes. Ice with cream cheese icing.

Icing: Combine ingredients and mix well until fluffy. Ice cookies when cooled.