

Activity Share: **Ginger Cookies**

This is one of our favorite recipes.....and we are sharing it!

Ginger Cookies

$\frac{3}{4}$ cup olive oil

1 cup sugar

$\frac{1}{4}$ cup dark molasses

1 egg

Mix well. In a separate bowl sift together the following.

2 cups flour

$\frac{1}{4}$ tsp. salt

2 tsp. baking soda

1 tsp. cinnamon

1 tsp. ground cloves

1 tsp. ginger

Plus $\frac{1}{2}$ cup of Sugar in the Raw for rolling-Do not add to mix.

Mix the two mixtures together. Preheat oven to 375 degrees. Shape into balls, about 2 tablespoons of dough per ball. Roll in Raw Sugar. Place on sprayed cookie sheet. Bake for 10 minutes. When cookie sheet is removed from oven drop the sheet slightly on the counter to make a crinkled look. Let cookies rest for 5 minutes before removing from cookie sheet.

