

## Bank Kitchen Recipe

### *GRANDMA SMITH'S MOLASSES COOKIES*

Total Prep Time: Approx. 1 hour    Servings: 2.5 dozen cookies

Ingredients: 3/4 cup of unsalted butter (softened), 1 cup of sugar, 1/4 cup of molasses, 1 whole egg, 1/2 teaspoon of vanilla, 2 teaspoons of baking soda, 2 cups of all-purpose flour, 1/2 teaspoon of cloves, 1/2 teaspoon of ginger, 1 teaspoon of cinnamon, and 1/2 teaspoon of salt

Preheat oven to 375 degrees Fahrenheit.

Combine butter, sugar, molasses, vanilla, and egg into a metal mixing bowl. Mix together thoroughly. In a separate mixing container, blend together flour, baking soda, cloves, ginger, cinnamon, and salt.

Add dry mixture to ingredients in metal mixing bowl. Stir all items together until smooth in consistency.

Place bowl—contents included—into a refrigerator for approximately 45 minutes. Then, remove chilled dough from bowl.

Form cookie batter into walnut-sized balls, roll in sugar, and place onto an ungreased cookie sheet. Bake for 8-10 minutes. Remove from oven. Allow to cool. Serve.

Note1: for a crispier cookie, leave dough in oven longer than 10 minutes

Note2: to enhance the flavor of this recipe, enjoy with a glass of chilled milk

