

Ginger Sparklers

2 cups flour
2 tsp soda
1 tsp cinnamon
1 tsp ginger
½ tsp cloves
1 cup brown sugar
¾ cup butter
¼ molasses
1 egg

Instructions:

In a bowl, beat butter with sugar until fluffy. Beat in the egg and molasses. Combine dry ingredients and add to butter mixture. Mix well. Shape into balls and roll in coarse sugar. Place 2 inches apart on greased baking sheet.

Bake at 375 degrees for 8-10 minutes.

Yields 5 dozen cookies.