

MOTHER LINDA'S GINGER COOKIES

Christmas isn't Christmas without a good ginger cookie. When I was little, my great-aunt Rose filled her house with an unforgettable aroma of ginger cookies during the holidays. This version takes me back to old times and flavors. While Sucanat works perfectly in the dough, for better-looking cookies I recommend rolling balls in white sugar before baking.

- $\frac{3}{4}$ cup butter
- 1 cup Sucanat
- $\frac{1}{4}$ cup dark molasses
- 1 cage-free egg
- 2 cups white flour
- 2 tsp. baking soda
- 1 tsp. cinnamon
- $\frac{1}{2}$ tsp. cloves
- $\frac{1}{2}$ tsp. ginger
- $\frac{1}{2}$ tsp. salt

Cream butter and Sucanat together; add molasses and egg. Sift together the flour, baking soda, spices, and salt. Add to creamed mixture; stir. Chill batter for about an hour. Roll into 1-inch balls. Roll in granulated sugar and place on greased cookie sheet. Bake 8-10 minutes at 375 degrees. Place on rack to cool.