

Christmas isn't Christmas without a good ginger cookie.

Mother Linda's Ginger Cookies



Christmas isn't Christmas without a good ginger cookie. For better-looking cookies roll the balls in white sugar before baking.

- ¾ cup butter
- 1 cup white sugar
- ¼ cup dark molasses
- 1 egg
- 2 cups white flour or spelt
- 2 tsp. baking soda
- 1 tsp. cinnamon
- ½ tsp. cloves
- 1 tsp. ginger
- ½ tsp. sea salt

Cream butter and sugar 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 ball. Roll in granulated sugar and place on a parchment-lined cookie sheet. Bake for 8-10 minutes at 375F. Place on a rack to cool.

Alternatively, you can roll the dough out to about 1/4-inch thickness and cut into gingerbread men like pictured. Bake for about 8 minutes or until crispy. Cool and decorate. Enjoy!