

Molasses Cookies *Makes about four dozen cookies. Can be halved if needed.*

1. In a large bowl, mix together:
 - 2 cups sugar
 - 1 generous cup molasses
 - 2 large eggs
 - 2/3 cups vegetable oil
2. Add and stir in:
 - 2 tsp. salt
 - 4 tsp. cinnamon
 - 3 tsp. cloves
3. In a separate bowl, measure out 1 cup milk, then add:
 - 2 tsp. cream of tartar
 - 4 tsp. baking soda
4. The milk/cream of tartar/soda mixture will approximately double in size. Once this has happened, stir into the rest of the dough.
5. Stir in about 7 ½ cups of flour. Dough should be easy to handle, not sticky, but not dry. Refrigerate for at least two hours.
6. Roll dough out on a floured surface to ¼" to ½" thickness. Rolling pin can be floured to prevent sticking.
7. Cut cookies with desired cookie cutter. Traditionally, the sharp edge of a clean, empty aluminum can is used.
8. Preheat oven to 375 degrees F and bake each batch for about 13 minutes.

Printing instructions: I recommend printing the recipe on card stock for best results, but a piece of ordinary printer paper will work.

Print both pages, then cut slightly inside the dotted line for best fit in our 4x6 Recipe Binder pocket pages.

While the Notes card is not absolutely necessary, it contains some helpful tips and may be placed in a second pocket or tucked behind the main recipe.

Notes

- This recipe can be refrigerated for longer than 2 hours. For instance, you could mix it up, refrigerate, and bake it the next day.
- You can use any shape cookie cutter you want. Keep in mind that unlike some cookie doughs, these cookies will rise a bit, so shapes may become puffed and not hold detail.
- If you live somewhere very humid or very dry, you may need to add or subtract from the amount of flour. Adding the flour 1-2 cups at a time is recommended. Dough should be moist enough to stick to itself, but solid enough that it is easy to handle and roll out.
- Flouring both your surface and your rolling pin will help keep your dough from sticking and tearing as you roll it out. Flouring the can/cookie cutter will help keep the cookie from sticking to the cutter.