

A Recipe From *tikkido*

## Soft Ginger Cookies

<https://tikkido.com/blog/BEST-soft-chewy-molasses-cookies>

### Ingredients:

- 2 ¼ cups flour
- 2 teaspoons ginger
- 1 teaspoon baking soda
- ¾ teaspoon cinnamon
- ½ teaspoon ground cloves
- 1 stick (½ cup) butter
- ¼ cup crisco
- 1 cup sugar
- 1 egg
- ¼ cup molasses

### Instructions:

1. Mix dry ingredients and set aside.
2. Cream butter, shortening, and sugar together. Add egg and molasses and beat until combined.
3. Add dry mixture and mix until combined.
4. Roll into 1 ½" diameter balls and roll in sugar.
5. Bake at 350 degrees Fahrenheit for 10 minutes.
6. Do NOT overbake. Let stand on cookie sheet for 2 minutes, then transfer to cooling rack.

