

Ginger Spice Cookies

- 3/4 cup margarine**
- 1 cup dark brown molasses**
- 1 egg**
- 3 cups flour**
- 2 teaspoons soda**
- 1/4 teaspoon salt**
- 1 teaspoon ground ginger**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground cloves**



Cream together shortening, brown sugar, molasses and egg. Sift dry ingredients and stir into creamed mixture. Roll into small balls onto waxed paper. Moisten bottom of a glass and coat with sugar. Lightly press down on each cookie with glass, being careful not to completely flatten them. Microwave power level 5 for 5 minutes. Makes 5 dozen cookies.



