

Gingerbread Cookies

$\frac{3}{4}$ cup firmly packed brown sugar
 $\frac{1}{2}$ cup butter, softened
2 eggs
 $\frac{1}{4}$ + 2 tablespoons cup molasses
 $3 \frac{1}{4}$ cups flour
2 tablespoons ginger
1 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon each: cinnamon & nutmeg
 $\frac{1}{2}$ teaspoon each: cloves, white pepper & salt

Mix sugar and butter in large bowl. Add eggs and molasses. Stir together remaining ingredients in a medium bowl. Gradually add flour mixture to butter mixture until well blended. Refrigerate dough 1 hour or until easy to handle.

Preheat oven to 350.

On well floured surface, roll out half the dough to $\frac{1}{8}$ " thickness. Cut into desired shapes. Place on cookie sheet that has been sprayed with cooking oil. Bake 8 – 10 minutes. Cool on rack. If you don't want to roll & cut cookies, you can make 1" balls, place on cookie sheet and gently push down with fork – like you would do with a peanut butter cookie.