

Paul's refigured Molasses cookies
couple of minor recipe variations found on the net, redone by me into one...

- * 2/3 cup vegetable oil
- * 1 cup white sugar
- * 1 egg
- * 1/4 cup molasses
- * 2 cups all-purpose flour
- * 2 teaspoons baking soda
- * 1/2 teaspoon salt
- * 1 teaspoon ground cinnamon
- * 1/2 teaspoon ground cloves
- * 1/2 teaspoon ground ginger
- * 1/2 cup white sugar



1. Preheat oven to 350 degrees F (180 degrees C).
2. In a large bowl mix oil and 1 cup of sugar. Add egg, beat well. Stir in molasses, 2 cups flour, baking soda and spices. If necessary, add more flour to make a firm dough.
3. Roll dough into walnut sized balls, and roll in the 1/2 cup sugar. Place 2 inches apart on an ungreased baking sheet. Bake 12 to 14 minutes or until tops crack. Remove from baking sheet and cool on rack.

Replacements: I would use vegetable oil, not margarine. Margarine is basically just a petroleum product. Might use real butter. In oils, Carol likes to use olive oil, I have Canola oil. Might try brown sugar, or pure cane sugar in mix. You might could get a non-nutritive sweetener for diabetics, but they might just taste like mud if you did.

1/4 teaspoon of salt is mentioned in my copy of the Good Housekeeping Cookbook that mom used. Bought my own copy before leaving home in the seventies. Paul.