

Ginger Cookies

(Recipes, Remedies & Rumors from the Cades Cove Preservation Association)



- 3/4 cup shortening
- 1 cup sugar
- 1 beaten egg
- 1/4 cup molasses or sorghum (I used sorghum)
- 2 cups plain flour (all purpose)
- 1/4 teaspoon salt
- 2 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger
- additional sugar

Cream shortening, egg, sugar, and sorghum together.

Sift together flour, salt, soda, cinnamon, cloves, and ginger.

Add the sifted ingredients a little bit at a time mixing thoroughly after each addition.

Chill cookie dough in frig (I skipped this part and the cookies were still great!)

Roll cookie dough into small round balls about the size of large marbles; roll balls in sugar and place on cookie sheet. Flatten balls slightly with a fork and then bake at 350° for 8 - 10 minutes or until cookies are done. Allow cookies to cool on pan before moving.