

Molasses Spice Cookies with Raisins

Dark and spicy, these sweet chewy cookies are bursting with flavor!

Yield:

3 dozen

Ingredients:

3/4 cup butter, softened

1/2 cup brown sugar

1/2 cup granulated sugar

1 egg

2 1/4 cups flour

2 teaspoons baking soda

1/4 teaspoon salt

1/4 cup molasses

1 teaspoon cinnamon

3/4 teaspoon cloves

3/4 teaspoon ginger

1 cup raisins

Instructions:

1. Cream butter, sugar, and egg. Add remaining ingredients.
2. Roll dough into balls. Place on greased baking sheets and press down with fingers. Bake at 375 degrees for 12 minutes or until done.



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This recipe is from Tammy's Recipes.