

Canadian Molasses Cookies

Ingredients:

- 1 cup dark molasses
- 3/4 cup packed brown sugar
- 1 teaspoon cider vinegar
- 2 1/3 cups all-purpose flour
- 1 1/2 teaspoons ground ginger
- 2 teaspoons baking soda
- 1 egg
- 1/2 teaspoon salt



Directions

1. Preheat oven to 175°C (350°F). Grease cookie sheets.
2. In a large bowl, stir together the molasses, brown sugar, vinegar, and egg.
3. Sift together the flour, baking soda, ginger, and salt; add to molasses mixture.
4. Mix until well blended. Spoon the dough by teaspoonfuls onto cookie sheets, about 2 inches apart.
5. Bake until edges are golden. Let cool on pans for 5 minutes before removing.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.