

SYRUP COOKIES

Makes about 30

¾ Cup butter or margarine

1 Cup brown sugar, packed

1 egg

4 tablespoons molasses

2 ¼ Cups all purpose flour

¼ teaspoon salt

2 teaspoons baking soda

1 teaspoon cinnamon

1 teaspoon ginger

½ Cup sugar in a saucer

water

Preheat oven to 375 degrees. Cream butter and sugar until well blended. Add and mix until well blended. Add molasses. Sift together all other ingredients and add to creamed mixture. Mix well and refrigerate 1 hour or more to chill. Take chilled dough out and make into balls about the size of a walnut. Mash each one to about ¼ inch thick, and dip into sugar. Top each one with a drop or two of water. Bake at 375 degrees from 12 to fifteen minutes. The longer cooked the better. They will be "kinda" chewy.