## Mom's Ginger Molasses Cookies

Another of Mom's recipes. I love this cookie. Christmas is not complete without them.

## **Dry Ingredients:**

- 4 cups flour
- 2 cups sugar
- 4 teaspoons baking soda
- 1 teaspoon salt
- 2 tablespoons (or more) ground ginger (I like 3 tablespoons myself)
- 1 tablespoon cinnamon

## **Wet Ingredients:**

1 1/3 cups vegetable oil

2 eggs

1/2 cup molasses

## **Method:**

- 1. Mix dry ingredients together well in a large bowl.
- 2. Mix wet ingredients together separately.
- 3. Add wet ingredients to dry ingredients and mix well.
- 4. Heat oven to 350 degrees.
- 5. Form dough into balls about 1 inch diameter.
- 6. Roll balls in sugar and place on ungreased cookie sheet.
- 7. Bake for 13 minutes for chewy for 15 minutes for crispy cookies.
- 8. Remove from oven and cool on cookie sheet for 5 minutes before removing to paper towels to completely cool.