

## **Ginger Cookies**

(Teresa)

2 cups sugar  
1 1/2 cup vegetable oil  
2 eggs  
1/2 cup molasses  
4 cups all purpose flour  
4 tsps baking soda  
1 Tbsps ground ginger  
2 tsps cinnamon  
1 tsp salt

*(I also add about 1/3 to 1/2 cup chopped crystallized candied ginger)*

In mixing bowl, combine sugar and oil well.  
Add eggs one at a time, beating well after each addition.  
Stir in molasses.  
Combine dry ingredients.  
Gradually add to creamed mixture and mix well.  
Shape into 3/4" balls and roll in granulated sugar.  
Place 2" apart on ungreased baking sheets.  
Bake @ 350 F 10 – 12 mins.  
Transfer to racks to cool.