

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.