**Mom’s Soft Gingersnaps**

1 ½ cups butter or baking margarine

2 cups white sugar

2 eggs

½ cup cooking molasses

4 cups flour

2 tsp baking soda

2 tsp cinnamon

2 tsp cloves

2 tsp ginger

Extra white sugar for topping

Cream together butter, sugar, eggs and molasses. Mix remaining ingredients together well and add to creamed mixture. Shape dough into small balls, (I use a cookie scoop). Dip top of cookie into extra sugar. Bake at 375 degrees for 8-9 minutes. The trick to getting soft cookies is putting only 1 pan in the oven at a time and undercooking it by a minute. Take them out when they’re slightly doughy and they will finish baking once they’re out because they are still hot. Immediately put them on a cooling rack. If they are overcooked they will be hard like hockey pucks.

\*It’s easier to roll the dough if you refrigerate it first. And if you do refrigerate it you can roll it out and use cookie cutters, my kids like making them into gingerbread men.