



SILVER DOLLAR GINGER COOKIES – GERMAN

- 2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1/2 teaspoon salt
- 3/4 cup unsalted butter
- 1 cup granulated sugar
- 2 Tablespoons molasses
- 1 egg
- 1/4 cup granulated sugar

Preheat oven to 350F degrees. Place nonstick mats on insulated cookie sheets.

In a medium size bowl, sift flour, baking soda, cinnamon, cloves, ginger, and salt.

In a mixing bowl, cream butter; gradually add 1 cup sugar. Add the molasses and egg; beat about 1 minute. At low speed, mix in the reserved flour mixture until dough forms.

Using about rounded 1/2 Tablespoon dough, shape dough into balls. Roll balls in 1/4 cup granulated sugar to coat.

Arrange the balls on prepared cookie sheets about 3 inches apart. Bake in 350 degree oven for about 10 to 14 minutes. Remove; let rest about 5 minutes; place on cooling rack.

Yield: about 3 to 4 dozen cookies

About the recipe: If you make any recipes, make this one. The spicy, sweet smell will fill your house with holiday spirit. The cookies are lightly crisp with a mild gingerbread flavor. It was the special dessert cookie served at a reception by Midwest Living Magazine in 2011.