

GINGER SPARKLES

Mix:

2 cups flour
2 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves

Cream:

1 cup packed brown sugar
¾ cup butter
¼ cup molasses
1 egg

Mix all ingredients well. Roll into 1 inch balls. Roll in white sugar. Press down with fork. Bake at 375F for 8-10 minutes.

Makes about 60 cookies.