

GINGERBREAD COOKIES / OLD FASHIONED MOLASSES COOKIES

1 cup butter

1 cup white sugar

1 cup molasses

1/2 cup boiling water add 2 tsp baking soda

Salt

1 1/2 tsp cinnamon

1 tsp ginger

1/4 tsp ground cloves

1 tsp vanilla

4 1/2 cups PC GF flour.

Cream butter, sugar, molasses, cooled (don't let it get cold) water and soda, add dry ingredients.

* if you add 1-2 eggs with butter, sugar and molasses you'll get softer cookies. Up the amount of flour to 5 cups***

Refrigerate until dough is stiff, I roll them with cornstarch, bake at 350* for 10-12 minutes until done.

Makes 50 average sized cookies.