**Ginger Cookies**

Shared by Sarah McNeely

1 Cup Butter or Margarine, Room Temperature

½ Cup Molasses

2 Cups Sugar

2 Large Eggs

4 Cups Flour

4 Teaspoons Baking Soda

2 Teaspoons Ground Cinnamon

1 Teaspoon Ground Ginger

1 Teaspoon Ground Gloves

1 Teaspoon Coffee

In large mixing bowl, beat the margarine, molasses, sugar, and eggs. Add the flour, baking soda, cinnamon, ginger, cloves, and coffee; beat well.

Refridgereate the dough for several hours or overnight in a covered container. Shape dough into 1 in balls. Roll each ball in sugar. Prepare baking sheets with cooking spray. Place sugared cookie dough balls on cookie sheets. Bake at 350 until firm, about 8 minutes. Remove from baking sheets and cool on wire racks.

Makes 8 Dozen