

Dottie's Ginger Cookies

2 1/4 c. flour
2 tsp. baking soda
1/2 tsp. salt
1 tbs. ground ginger
1 tsp. ground cinnamon
3/4 c. (1 1/2 sticks) butter, at room temperature
1 c. sugar
1 egg
1/4 c. molasses
3-4 tbs. chopped crystallized ginger
extra sugar for rolling

Set oven at 350 degrees. Have 2 baking sheets on hand.
Sift flour, baking soda, salt, ground ginger, and cinnamon.
In electric mixer, cream butter and sugar until light and fluffy.
Beat in egg, followed by molasses.
With mixer on lowest speed, beat in flour mixture, followed by crystallized ginger.
Roll the batter in your hands into 1-inch balls, then roll them in sugar mixture. Set them on ungreased baking sheets.
Bake for 10-12 minutes or until crisp on outer edges and soft on top.
Cool cookies on wire racks.
Store in airtight container.