



*The Golden Thimble's Blue Book Recipes*  
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## Grandma Becky's Best Soft Ginger Cookies

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6  $\frac{3}{4}$  cups all-purpose flour  
2 tablespoons ground ginger  
1 tablespoon baking soda  
2  $\frac{1}{4}$  teaspoons ground cinnamon  
1  $\frac{1}{2}$  teaspoons ground cloves  
 $\frac{3}{4}$  teaspoon salt  
2  $\frac{1}{4}$  cups Parkay margarine, softened (**do not substitute Crisco or butter!!!**)  
3 cups granulated white sugar  
3 eggs  
3 tablespoons orange juice  
 $\frac{3}{4}$  cups molasses  
 $\frac{1}{3}$  cup white granulated sugar for rolling

Preheat oven to 350 degrees.

Sift together the flour, ginger, baking soda, cinnamon, cloves, and salt. Set aside.

In a large bowl, cream together the softened Parkay margarine and the 3 cups sugar until light and fluffy. Beat in the eggs. Stir in the orange juice and molasses.

Gradually stir the sifted ingredients into the molasses mixture. Refrigerate dough for 30-40 minutes, so dough won't be so sticky!

Shape dough into walnut sized balls, and roll them in the remaining 2 tablespoons of sugar. Place the cookies 2 inches apart on a cookie sheet lined with parchment paper, and press down some.

Bake for 8 to 10 minutes. Allow cookies to cool on baking sheet for a few minutes before removing them to the countertop. Store cookies in an airtight container.

These cookies stay soft for a very long time if they are kept in an air tight container.

This is the best ginger cookie you will ever eat!!!!