**Final Touch Molasses Cookies**

 Oven at 325°F

2 eggs

2 c. sugar

1 c. shortening (I use butter-flavored Crisco)

6 Tbs. molasses

2 tsp. cinnamon

2 tsp. ginger

½ tsp. salt

4 tsp. vanilla

5 tsp baking soda dissolved in 2 Tbs water

4 cups flour

 Beat eggs until fluffy. Add sugar, shortening, molasses, spices, salt, vanilla and baking soda solution. Beat until light and fluffy. Gradually add flour. Roll into ¾” balls (I just use a small (2 oz?coolkie sized) ice cream scoop.) Bake 10-12 minutes. Drop cookie sheet on floor (to flatten and crackle). I usually do about a 4 inch drop.