

## Molasses Honey Ginger Cookies

1 cup shortening  
1 cup sugar  
½ cup molasses  
½ cup honey  
2 egg yolks (I use a whole egg)  
4 cups all-purpose flour  
1 teaspoon baking soda  
2 teaspoons baking powder  
1 teaspoon salt  
1 tablespoon cinnamon  
2 teaspoons ground cloves  
2 teaspoons ground ginger  
1 teaspoon ground nutmeg

Icing: (I use royal frosting)

1 cup confectioner's sugar  
1 tablespoon melted butter  
1 tablespoon milk  
½ teaspoon vanilla extract

Cream together shortening, sugar, molasses, and honey in a bowl with an electric mixer. Add the egg yolks and mix well.

Sift together the flour, baking soda, baking powder, salt and spices; stir into the shortening mixture. Wrap in plastic and still well.

Roll out dough on a lightly floured surface to ¼ inch thickness. Cut out shapes with cookie cutters; transfer to lightly greased baking sheets.

Preheat oven to 350°. Bake cookies for 8 to 10 minutes. (Do not overbake). Let the cookies cool on the baking sheets until they are firm, then transfer to a rack to cool completely.

Beat confectioners' sugar, butter, milk, and vanilla until smooth, adding more sugar or milk as needed. If desired, divide icing among smaller bowls and tint with different food colorings. Decorate cookies with colored icings and sugars.

Makes 3 dozen medium size cookies. Per cookie: 166 calories, 26 mg carbohydrates, 2 g protein, 7 g fat, 13 mg cholesterol.