

## **Ingredients**

3/4 cup butter, softened  
1 cup light brown sugar  
1/4 cup molasses  
1 egg  
2 cups flour  
2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cloves  
1 teaspoon ground ginger  
1 teaspoon cinnamon  
Sugar

## **Directions**

1. Preheat oven to 375
2. Lightly grease baking sheets
3. Cream butter and brown sugar
4. Beat in molasses and egg
5. Whisk together flour, baking soda, salt, cloves, ginger and cinnamon
6. Gradually add flour mixture to butter mixture until well-combined
7. Roll dough into 1 inch balls and roll balls in sugar to coat
8. Place 2 inches apart on baking sheets
9. Bake for 8-10 minutes

\*\* I pressed down on the balls of dough just a bit to flatten a little... and sprinkled a little extra sugar on top after doing so.