

**Molasses Jimmies**

I'm not sure of the origin of these cookies but this recipe was handed down by my grandmother to my mother and onto me, which makes it at least 50 years old! Molasses Jimmies are also my dad's all time favourite cookie.

Ingredients:

½ c. butter, softened

½ c. white sugar

1 eg

2 c. all purpose flour

1 tsp ground ginger

1 tsp ground cloves

¼ c. warm milk

1 tsp baking soda

½ c. fancy molasses

1 c. raisins

Preheat oven to 350 degrees Fahrenheit.

Cream together butter and sugar. Add egg and molasses – stir to thoroughly combine. Dissolve baking soda in warm milk – add to creamed molasses mixture. Sift together flour and spices. Gradually add to creamed mixture and stir to combine. Fold in 1 c. raisins

Drop by teaspoonful on non-stick baking sheet. Bake for 12 -15 minutes.