**Gingerbread Cookies**

Makes 18 Cookies

**Ingredients**

2 1/2 cups flour

1 teaspoon baking soda

 2 tsp. ground cinnamon

1 1/2 tsp. cloves

1/2 tsp. nutmeg

1/2 tsp. ginger

1 tsp. salt

1 1/4 cups sugar

1/4 c. vegetable oil

1Tbs. vanilla extract

1/2 plus 1 Tbs. unsulfured molasses

1 egg

Granulated sugar for rolling

**Directions**

Preheat oven to 350 degrees and line two cookie sheets with parchment paper.

Combine and sift flour, spices, baking soda, and salt in a medium bowl and set aside. Combine vegetable oil, sugar, molasses, vanilla, and egg in a large bowl and mix with an electric mixer for five minutes. Gradually add the flour mixture and mix until thoroughly combined. Using a one-once scoop, scoop the dough into balls and roll in granulated sugar. Place on cookie sheets, two inches apart, and bake for 12-13 minutes. Remove the cookies from the oven and let them sit on the cookie sheets for three minutes. Transfer the cookies to wire racks and let them rest until completely cool.