

Ginger Cookies

6 Tbsp stick margarine, softened
2/3 cup sugar
1/4 cup molasses
1 large egg
2 cups all purpose flour
2 tsp baking soda
1 tsp ground ginger
1 tsp ground cinnamon
1/2 tsp ground mace
3 Tbsp sugar

Cream margarine; gradually add 2/3 cup sugar. beating at medium speed of a mixer until light and fluffy. Add molasses and egg; and beat well. Combine flour and next 4 ingredients; gradually add to creamed mixture; stirring until well blended. Divide dough in half; wrap each portion in plastic wrap and freeze for 30 minutes. Preheat oven to 350. Shape each portion of dough until 26 1" balls. Roll in remaining 3 Tbsp sugar. Place balls 2" apart on baking sheets coated with cooking spray. Bake at 350 for 12 minutes or until lightly browned. Remove from baking sheets and let cool completely on wire racks.

Makes 52 cookies @ 1 POINT each