**Jumbo Molasses Cookies**

1 cup sugar

½ cup butter

1 cup dark molasses

½ cup water

4 cups all-purpose or whole wheat flour

1 ½ tsp salt

1 tsp baking soda

1 ½ tsp ground ginger

½ tsp ground cloves

½ tsp ground nutmeg

¼ tsp ground allspice

Sugar

Mix 1 cup sugar and butter, then mix in remaining ingredients except sugar. Cover and refrigerate at least 2 hours. (If using whole wheat flour, do not refrigerate.

Heat oven to 375. Roll dough ¼ inch thick on well-floured cloth-covered board and cut into 3-inch circles. Sprinkle with sugar. Place about 1 ½ inches apart on ungreased cookie sheet.

Bake until almost no indentation remains when touched, between 10-12 minutes. Cool 2 minutes before removing from cookie sheet and then cool on a wire rack.

Makes about 3 dozen cookies. 110 calories each

**Variation**: Increase flour to 5 cups. Cut dough with floured gingerbread cookie cutter.

Makes about 2 ½ dozen cookies.