Molasses Cookies

¾ cup butter or margarine, softened

1 cup sugar

2 eggs with a pinch of salt added

1 tsp baking soda

¼ cup molasses

1 tsp vanilla

3 ½ cups flour

Cream sugar and butter, add eggs and vanilla. Stir baking soda into molasses and add to mixture. Add flour a little at a time. Mix well. Shape into 2 rolls. Wrap in wax paper and refrigerate overnight.

Cut into cookies and place on cookie sheet. Bake at 375 degrees for 10 minutes.