Gingerbread Cookies
(Lori Guerrero)

1 c. shortening
1 c. sugar (I use brown sugar)
1 egg
1 c. molasses
2 T. vinegar
4½ c. flour
1½ t. soda
½ t. salt
1 T. ginger
1 t. cinnamon
1 t. cloves

Combine shortening and sugar; add egg, molasses, and vinegar. Sift together the dry ingredients and spices, then add to creamed mixture. Chill 2 to 3 hours. Roll out. Bake 375° for 5 to 6 minutes. Frost as desired.