

## KosherEye.com



By Alex Idov, the Kosherologist at [exploretheworldofkosher.com](http://exploretheworldofkosher.com)

These cookies partner well with Alex's creamy, dreamy comforting [Bourbon Mousse](#) .

### Ingredients

$\frac{3}{4}$  cup oil  
1 cup white granulated sugar  
1 egg  
 $\frac{1}{4}$  cup molasses  
2 cups All-purpose flour  
1 tsp. baking soda

## Ginger-Snap Cookies

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1 tsp. cinnamon  
1 tsp. ground cloves  
1 tsp. ginger  
Pinch of salt

### Directions

Preheat oven to 350°F. Cream oil and sugar until creamy. Add egg and continue beating. Add remaining ingredients. Form dough into small balls and place on baking sheet  $\frac{3}{4}$ " apart. Bake 12-15 minutes.

### Notes

Recipe: kosher, parve, dessert

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