Cottonwood House Hearth

Chocolate Moose Cookies

1 cup butter
¾ cup molasses
1 tsp vanilla
½ cup cocoa powder
¼ tsp salt
½ cup sugar
1 egg
3½ cups flour
½ tsp baking soda
¼ tsp ginger
¼ tsp cloves

Sift dry ingredients together. Cream butter and sugar together. Add egg, molasses and vanilla and beat until well mixed. Add dry ingredients a little at a time until well blended. Wrap dough and chill for 1 hour. Preheat oven to 350°F. Roll dough out on a lightly floured surface to about ⅛-inch thick. Dip cookie cutter in flour and cut out moose cookies! Put cookies on ungreased cookie sheets and bake for 8–10 minutes until almost firm. Remove cookies and cool on wire racks. Cool cookies completely before putting powdered sugar on. Decorate with ribbons around the neck.