Molasses Buns!!

1 cup molasses
1 cup butter (melted)
1 egg
1/2 cup milk
4 1/2 cups flour
1 cup sugar
2 tsp ginger
2 tsp cloves
2 tsp baking soda
pinch salt

Add melted butter to molasses and stir until mixed well. Add milk and eggs to mixture stirring well. Mix in remaining ingredients. Roll into 1 1/2 inch balls and press down with fingers. Bake at 400 for 15 -20 minutes.

Just an added tip....you want the dough soft , if you need to add more flour you can. I usually mix it until it don't stick to clean finger when you touch it. And start with 15 minutes to bake then check with a toothpick, if it comes out clean then they are done. Overbaking them will dry them out. And I don't ball my up, just scoops it on the pan with a tablespoon. And if you have any parchment paper it is the absolute best when it comes to not burning your buns.