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.