

SOFT MOLASSES COOKIES

Estelle Wells Evans

1 cup sugar
1 cup shortening
1 cup molasses
3 eggs
1 tablespoon vinegar
3½ cups flour
2 teaspoons soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger

Cream the sugar and shortening. Add molasses. Drop in the eggs one at a time, mixing the batter between each egg. Stir in vinegar. Sift flour, soda, salt, cinnamon, and ginger together. Gradually add and mix well. Drop onto baking sheet and bake about 12 minutes at 350 deg. Makes about 3 dozen cookies.



GRANDMA'S MOLASSES COOKIES

Mary Hallock Luce Terry

3 cups flour
⅔ cup molasses
⅓ cup sugar
⅓ cup lard
⅔ tsp. saleratus (baking soda)
1 egg
1 tsp. cinnamon
⅔ tsp. ginger

Mix together and drop on a cookie sheet. Bake. (350 deg. about 12 minutes)

