

Soft Molasses Cookies

From Marie, January 4, 1960

Ingredients

- 2 level tsp baking soda
- 1/2 cup molasses
- 1/4 cup butter + 1/4 lard, melted (or margarine)
- 1 egg
- 1/2 cup sugar
- 2 Tbsp water
- 1 Tbsp vinegar
- 2 1/4 cups flour
- Cinnamon
- Ginger

Instructions

1. Combine 2 level tsp baking soda into 1/2 cup molasses. Let foam for a few minutes.
2. Melt 1/4 cup butter and 1/4 lard together (or use margarine).
3. Beat 1 egg, then add 1/2 cup sugar.
4. Mix together, then add 2 Tbsp water and 1 Tbsp vinegar.
5. Stir in 2 1/4 cups flour, cinnamon, and ginger.
6. Bake at 360°F for 10-12 minutes.

Soft Molasses Cookies ~~Sept 1965~~
~~at~~

Marie T.

14/1960

2 level tsp soda in

1/2 cup molasses

Let foam few minutes

1/4 cup butter + 1/4 lard melted (Pure margarine)

Beat 1 egg add 1/2 cup sugar

Mix to-gether to add

2 tbs water ~~1 tbs~~ vinegar

2 1/4 cup flour

Cinnamon - Ginger

Bake 360

over 10. to 12

minutes

