

Soft Molasses Cookies

From Marie, January 4, 1965, St. Pete, Florida

Ingredients

- 2 level tsp baking soda
- 1/2 cup molasses
- 1/4 cup butter, melted
- 1/4 cup lard, melted (scant; or use margarine)
- 1 egg, beaten
- 1/2 cup sugar
- 2 Tbsp water
- 1 Tbsp vanilla
- 2 1/4 cups flour, sifted (more as needed)
- Cinnamon, to taste
- Ginger, to taste
- Sugar for sprinkling (optional)

Instructions

1. Combine 2 level tsp baking soda into 1/2 cup molasses. Let sit for a few minutes.
2. Melt 1/4 cup butter and 1/4 cup lard together (scant; margarine may be used).
3. Beat 1 egg and add to the butter and lard mixture along with 1/2 cup sugar.
4. Mix all together with 2 Tbsp water and 1 Tbsp vanilla.
5. Sift in 2 1/4 cups flour along with cinnamon and ginger; mix to combine.
6. Roll out dough and cut into cookies, rolling fairly thick.
7. Sprinkle with sugar before baking if desired.
8. Bake at 360° for 10 to 12 minutes.

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Soft Molasses

My favorite now

2 level tsp Soda in

$\frac{1}{2}$ cup Molasses

Let foam few minutes

$\frac{1}{4}$ cup butter & $\frac{1}{4}$ cup

lard melted
(or use margarine) & salt

Beat 1 egg and add

$\frac{1}{2}$ cup sugar

Mix all together &

2 tbsp water 1 tbsp vinegar

2 ^{more} $\frac{1}{4}$ cups flour

Cinnamon Ginger

Roll out & cut

I roll it out so as

to get 2 doz cookies
some of which -

Bake 360° -

10 to 12 min.

Oh I sprinkle sugar

on them sometimes
before baking

Was in St. Petersburg, Florida
at Martha's Home (seaway)

St. Pete, Florida Marie Casbari

Jan. 4. 1965