

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

MOLASSAS COOKIES

I wanted to include this very old recipe also from Tracy Blair Funnel who reports that it's a family recipe on her husband's (Doug's) side. The name of the person who it came from is lost, but another relative remembers that she used to cook on a wood stove and made them for Christmas

INGREDIENTS:

1 cup shortening
2 teaspoons baking soda
1 cup molasses
1 teaspoon ginger
1 cup sugar
1 teaspoon cinnamon
2 eggs
½ teaspoon salt
½ cup hot water
4 ½ cups flour

DIRECTIONS:

Mix together shortening, molasses, eggs and sugar until creamed.

Mix separately hot water and baking soda, and add to molasses mixture.

Sift together remaining ingredients and add slowly. Let stand in refrigerator overnight.

Roll chilled dough mixture onto a floured surface, and use a cookie cutter or cup to cut out cookies.

As an optional step, pat down lightly with sugar before baking (can also be done after baking).

Place on cookie sheet and bake at 350 for about 10 minutes.