



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Molasses Cookies

3 cups of Butter Flavored Crisco
4 cups of granulated sugar
1 cup of Molasses
4 eggs
8 cups flour
2 Tablespoons + 2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon ginger
1 teaspoon of ground cloves
Additional sugar for tops of cookies

In large bowl, cream together the Crisco and the sugar till all is creamy. Add the molasses and eggs and mix well.

Combine the flour, soda, cinnamon, salt, cloves, and ginger, in separate bowl making sure all is mixed well together. I use a fork to stir through it to mix up, and then add to the creamed mixture and mix well. I use my hands for this!

Cover the bowl and refrigerate for at least 2 hours.

Pour the additional sugar into a small bowl. Scoop out cookie dough using a ¼" measuring cup, level it off and then shape into a ball. Roll the ball in the dish of additional sugar and place on greased cookie sheet or parchment paper. I use the parchment paper. Do not mash them down!! Cook about 6 cookies to a sheet pan.

Bake in a 350 degree oven for approx 18-20 minutes or till edges are set. Do not overbake these cookies!! Let cool on cookie sheet for a couple of minutes before taking them off, so they set. Cool and store in an airtight container.

Makes approx 4 dozen big cookies