

es cookies

Tupperware

Molasses Cookies

$\frac{3}{4}$ cup molasses

1 cup granulated sugar

1 cup shortening

$\frac{1}{2}$ cup warm water

1 teaspoon baking soda

Pinch of cream of tartar

Drop of lemon juice or
vanilla

$\frac{1}{2}$ teaspoon cloves

2 teaspoons cinnamon

1 teaspoon nutmeg

About 5 cups flour

1. In a large bowl, mix molasses, sugar and shortening until well-blended. Dissolve baking soda in water and stir into molasses mixture.

2. Add remaining ingredients, using enough flour to make a stiff dough. Mix well. Chill dough for at least two hours.

3. Preheat oven to 350 degrees. Roll out dough on a lightly floured surface to $\frac{1}{4}$ -inch thickness. Cut into desired shapes with a floured cookie cutter. Place cutouts on a lightly greased cookie sheet and bake for about seven minutes. Let cool on cookie sheet for one minute, then remove to finish cooling on wire racks.

— Pat Hunter, *Discovery Bay*