

Laura Whitman's Molasses Cookies



Our Grandmother used to court visitors and watch the comings and goings of the Village from her sun porch. There too is where we could always find a supply of her wonderful molasses cookies, stored in a tin, in the old icebox. I still use her recipe to make gingerbread men for the children at Christmas.

3 heaping teaspoons baking soda
2 cups molasses
1 cup shortening, melted
1 cup sugar
1 cup cold water
7 - 8 cups flour
1 tsp salt
1 tsp ground ginger

Preheat oven to 350°F. Line a baking sheet with parchment paper.

Dissolve the baking soda in molasses and set aside.

Mix together the melted shortening and sugar. Add the molasses/soda mixture, followed by cold water.

In a separate bowl, mix flour, salt, and ginger. Add to the molasses batter until you have a soft, smooth dough.

Cover and refrigerate for about 30 minutes. This will make the dough easier to roll.

On a lightly floured surface, roll dough to 1/4" thickness. Cut with cookie cutters or an inverted drinking glass. Transfer to the baking sheet.

Bake for 10 - 12 minutes. Cool on the baking sheet for 5 minutes before removing cookies to a rack. Cool completely before storing in an airtight container.

Note: The cookies in the photo were cut with a 3" cutter, then sprinkled with sugar before baking. At this size, the recipe will yield approximately 9 dozen cookies.

Submitted by Lynette Gilks

Lynette was born in Middleton, NS, and growing up in a military family, has lived all across Canada. She moved to the Village in 1982, to raise her family. Lynette currently lives down the road from the home and blacksmith shop once owned by her Grandparents.