

*YOU'VE FOUND IT! Welcome to a secret page where I give you a family recipe for my favorite cookies. Enjoy and contact me if you make them ;)

Mrs. Shattuck's Molasses Cookies

1 cup granulated sugar
1 cup light molasses
1 stick
½lb. margarine OR ¼ lb. butter & ¼ lb. shortening

Put the above in a saucepan over low heat, and stir until melted.
Prepare in a large bowl 2/3 cup boiling water & 2 teaspoons baking soda. Add the melted mixture to this and let it cool.

After it has cooled, beat 2 eggs, add to the ingredients in the bowl and stir.

Sift* the following dry ingredients together:

4 cups flour
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon salt

(*Not necessary to sift, but if doing so, sift all together.)

And add to mixture in bowl and stir. Add raisins if *desired*. Chill or let sit 1 to 2 hours.
sing a large tablespoon, drop dough on greased tin and press down flat with a greased glass bottom dipped in sugar. Sprinkle more sugar on top.
Bake at 350 degrees for 15 minutes.
Makes about 4 dozen cookies.

You can make the dough and refrigerate overnight to bake the next day.
(These cookies made by Mrs. Shattuck of Syracuse, New York were so popular, they were served in the Schrafft's restaurant there)

Happy Baking!

Xoxo, Gracie Lou