

YINZER YUMS OF YESTERYEAR

MORAVIAN SPICE COOKIES

INGREDIENTS

- 1 cup molasses

Heat to boiling. Remove from heat and stir until well blended:

- 1/2 cup shortening
- 1/3 cup packed brown sugar
- 1 teaspoon salt

Stir in:

- 3/4 teaspoon soda
- 3/4 teaspoon each cinnamon, ginger, cloves
- 1/4 teaspoon each nutmeg and allspice

Stir in slowly:

- 3 3/4 cups all-purpose flour

PREPARATION

Work with hands until well blended. Cover and chill overnight. On flared board, roll out paper thin, a little at a time. Cut into desired shapes. Bake on a greased cookie sheet 5-6 minutes in a 375-degree oven.



ORIGINAL RECIPE (1741?) GIVEN TO ELSIE MERRIMAN OF CRAFTON BY HER NEIGHBOR MRS. WINIFRED DENT KEAN, CIRCA 1980