

# YINZER YUMS OF YESTERYEAR

## MORAVIAN SPICE COOKIES

### INGREDIENTS

- 1 cup molasses

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

- ½ cup shortening
- ⅓ cup packed brown sugar
- 1 teaspoon salt

Stir in:

- ¾ teaspoon soda
- ¾ teaspoon each cinnamon, ginger, cloves
- ¼ teaspoon each nutmeg and allspice

Stir in slowly:

- 3 ¾ 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