

Nadine Newcomb's Molasses Cookies

(a.k.a. Gingerbread Boys ~ a family recipe circa 1860)

- 1 C unsalted margerine or butter
(original recipe used lard)
- 1/2 C sugar
- 2 t baking soda
- 1 t each of ginger, cinnamon, allspice
- 1/2 t salt
- 2 C "Grandma's" Gold
Label Molasses
- 1/2 C cold, strong coffee
- 6 1/2 C+ unbleached flour

Mix well and chill overnight in refrigerator.

Roll out in thirds on well-floured pastry cloth to 1/8-1/4 inch thickness.

Cut in desired shapes and place on well-greased cookie sheets.

Bake 5 minutes in pre-heated oven to 425-450 F.

Move sheet to higher rack and bake 2 or 3 minutes more. At same time put a fresh sheet of unbaked cookies on lower rack in oven. When done, remove to racks to cool. Store then in covered cans. Makes 5 to 6 dozen.

