



OLD FASHIONED SOFT MOLASSES COOKIES

- 6 Cups Sifted Flour
- 1 Teaspoon Baking Powder
- 1 1/2 Teaspoons Ginger
- 1/2 Teaspoon Cinnamon
- 1 Teaspoon Salt
- 1 Cup Lard
- 2 Cups Packed Brown Sugar
- 3 Eggs
- 1 Cup Molasses
- 1 Teaspoon Baking Soda
- 1 1/2 Cups Hot Water
- Granulated Sugar

DIRECTIONS

1. Sift flour with baking powder, ginger, cinnamon and salt three times.
2. Cream lard and brown sugar.
3. Add eggs, one at a time, beating well after each addition.
4. Stir in molasses.
5. Add flour mixture.
6. Combine baking soda with water and add to batter.
7. Drop by heaping teaspoons onto greased baking sheets.
8. Sprinkle with sugar.
9. Bake in a 375 degree oven for 8 to 10 minutes.
10. Remove to racks to cook.