



## Jane Empie's Molasses Cookies

	<u>4 dz</u>	<u>8 dz</u>	<u>16 dz</u>
Instant Coffee	0.5 tsp	1 tsp	2 tsp
Medium or Large Eggs	2 each	3 each	6 each
Butter Flavored Crisco	1 cup, 2 TBSP	2.25 cups	4.5 cups
White Sugar	1.5 cups	3 cups	6 cups
Dark Molasses	1/3 cup, 2 tsp	0.75 cups	1.5 cups
Salt	.75 tsp	1.5 tsp	3 tsp
Baking Soda	1 TBSP	2 TBSP	4 TBSP
Cinnamon	.25 tsp	0.5 tsp	1 tsp
Cloves	.25 tsp	0.5 tsp	1 tsp
Ginger	.25 tsp	0.5 tsp	1 tsp
Nutmeg	.25 tsp	0.5 tsp	1 tsp
White Flour	2.75 cups	5.5 cups	11 cups

(Preheat oven to 340 degrees)

- Using a wire whip or hand mixer, beat the Instant Coffee into the Eggs.
  - Using an electric mixer, cream the Butter Flavored Crisco, White Sugar, Dark Molasses and Egg Mixture from step 1, together.
  - Add the Salt, Baking Soda, Cinnamon, Cloves, Ginger, Nutmeg, and enough of the flour to make a soft dough that you will be able to roll in flour. Dough should be barely manageable. You will probably use all the flour.
  - Shape the cookies into 1" balls. A cookie scoop works really well.  
Dip half of one side of the ball into white sugar, and the other side into colored balls. The sugar and the colored balls should overlap a little.  
Set the ball, dipped side up on a cookie sheet, a few inches apart. Leave cookie in ball shape.
  - Bake at 340 degrees for 12 min. Take them out as soon as the cookie is no longer puffy.  
Leave on cookie sheet a few minutes-to set up, move to a cooling rack for cooling
- These keep well and freeze well.