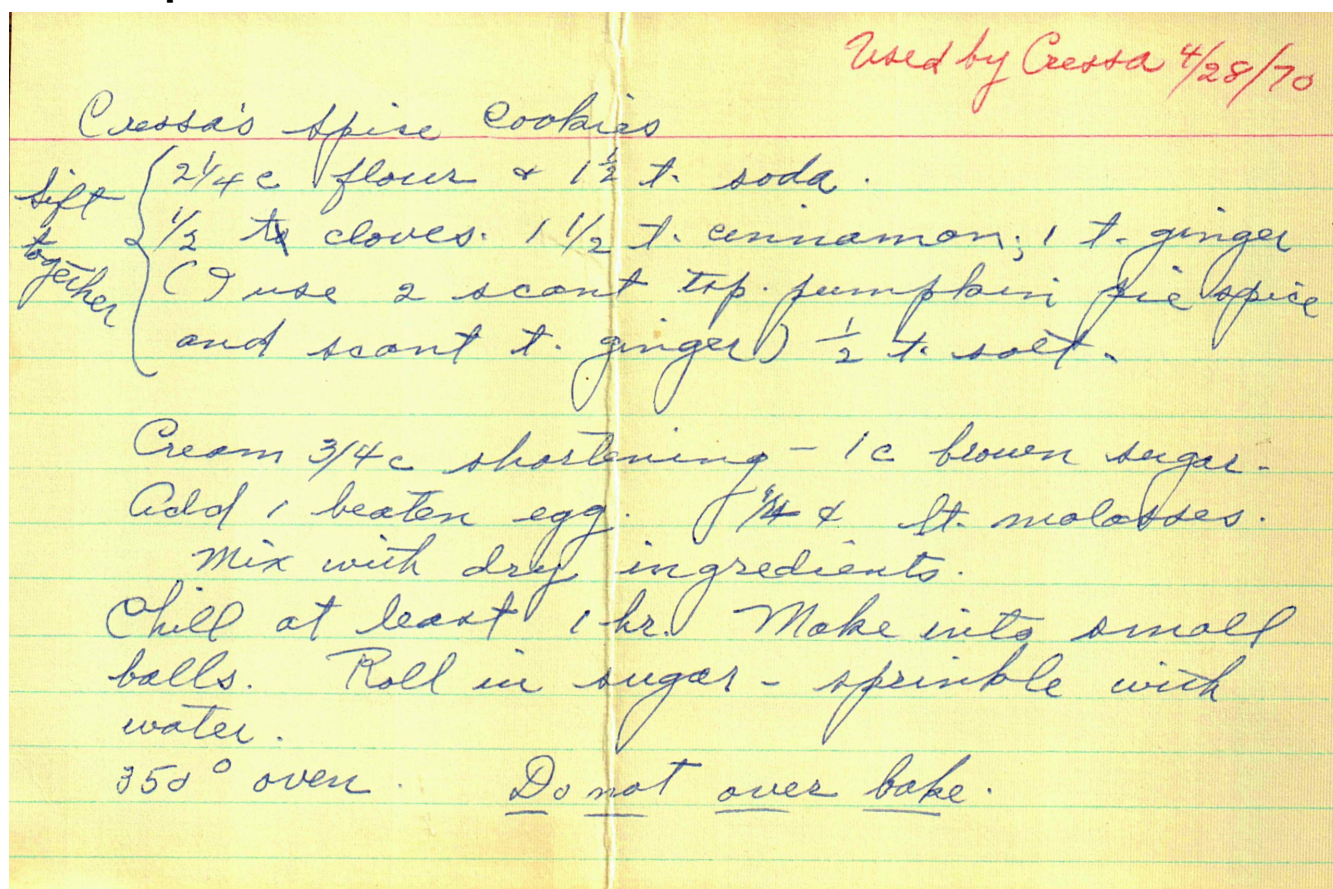


Cressa's Spice Cookies



Recipe Bio

Cressa's Spice Cookies come with the kind of little notes that make a handwritten recipe worth keeping. Brown sugar, molasses, cinnamon, cloves, and ginger bring the spice, while Cressa adds her own pumpkin pie spice shortcut and one firm bit of advice: "Do not over bake." Used by Cressa on April 28, 1970, this recipe has a history all its own.

Recipe Transcript

Sift together:

2 & $\frac{1}{4}$ cups flour

1 & $\frac{1}{2}$ tsp soda

$\frac{1}{2}$ tsp cloves

1 & $\frac{1}{2}$ tsps cinnamon

1 tsp ginger

(I use 2 scant tsp. pumpkin pie spice

and scant tsp. ginger)

$\frac{1}{2}$ tsp salt

Cream together:

$\frac{3}{4}$ cup shortening

1 cup brown sugar

Add 1 beaten egg

$\frac{1}{4}$ cup light molasses.

Mix with dry ingredients.

Chill at least 1 hr

Make into small balls.

Roll in sugar – sprinkle with water.

350° oven.

Do not over bake.

Used by Cressa 4/28/70