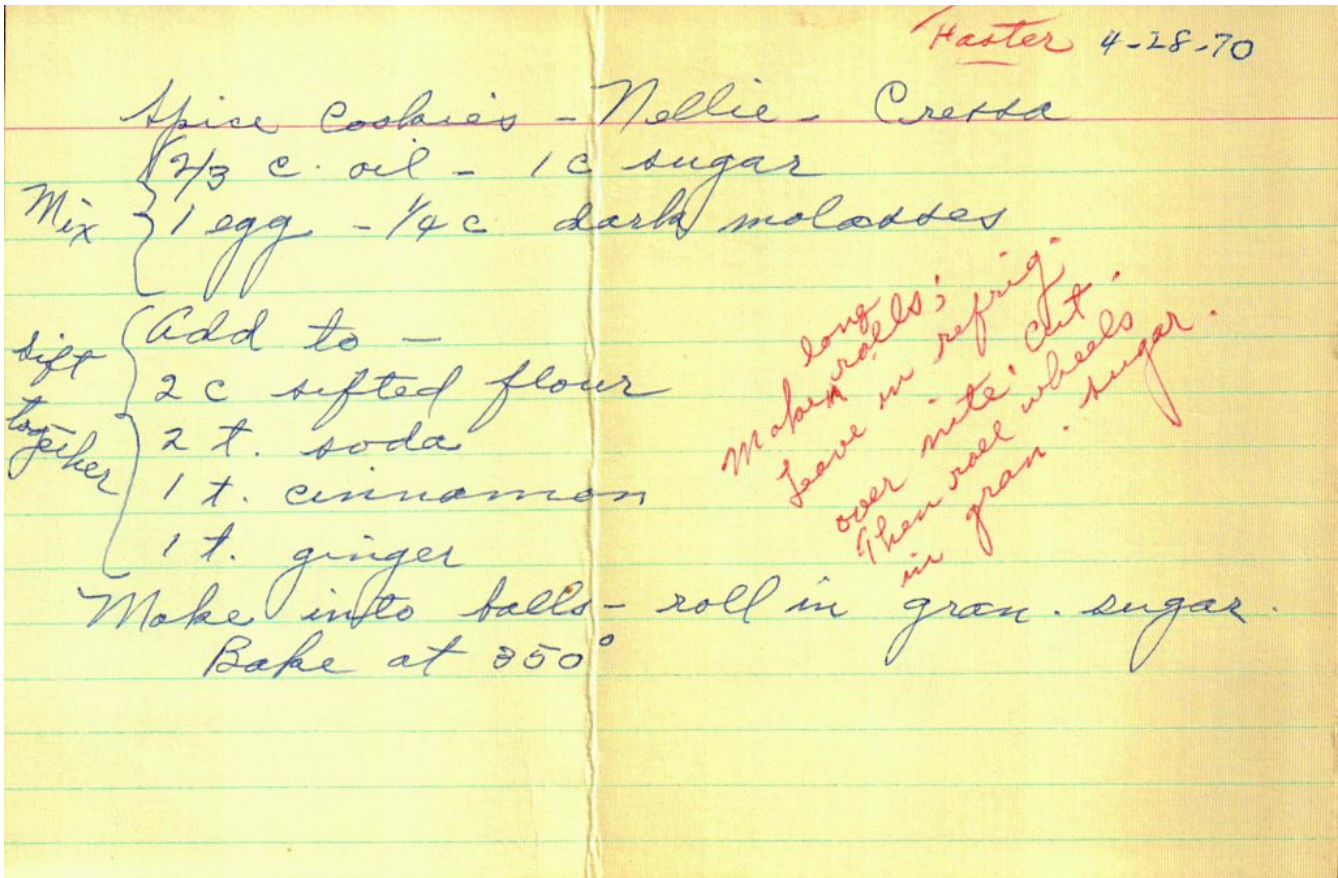


Nellie and Cressa's Spice Cookies

Dated April 28, 1970, these Spice Cookies from Nellie and Cressa are flavored with dark molasses, cinnamon and ginger. The handwritten card gives two ways to handle the dough: shape and bake the cookies right away, or form the dough into rolls and refrigerate overnight for slicing the next day.



Mix:

2/3 cup oil

1 cup sugar

1 egg

1/4 cup dark molasses

Sift together:

2 cups sifted flour

2 tsp soda

1 tsp cinnamon

1 tsp ginger

Make into balls – roll in granulated sugar.

Bake at 350°.

Make long rolls; leave in refrigerator overnight.

Cut, then roll wheels in granulated sugar.

4-28-70

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