

Old-Fashioned Molasses Cookies

Ingredients:

- 4 cups sifted all-purpose flour
- 2 teaspoons baking soda
- 1½ teaspoons ground ginger
- ½ teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1½ cups molasses
- ½ cup lard or shortening, melted
- ¼ cup butter or margarine, melted
- 1/3 cup boiling water

Directions:

- Sift together flour, baking soda, spices and salt.
- Combine molasses, lard, butter and water in large bowl.
- Add dry ingredients to liquid and blend well.
- Cover and chill several hours or overnight.
- Turn onto well-floured board. Using floured rolling pin, roll to ¼-inch thickness. Cut with 3½-inch floured cookie cutter. Sprinkle with sugar and place on ungreased baking sheets.
- Bake in 375° oven for 12 minutes. Cool on racks.

Yield: about 3 dozen cookies