

NAUVOO HISTORIC SITES

MOLASSES COOKIE RECIPE



We're happy to share our Nauvoo Historic Sites Molasses Cookie recipe. This Pioneer and modern-day favorite is sure to be popular with your family as well. Print and cut out the following recipe cards:

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While there is no surviving evidence that the Scovils served these cookies in their Nauvoo bakery, variants of this recipe were around in America in the 1840s.

3/4 C Oil (<i>Pioneers would have used lard. Try combining 1/2 C shortening with 1/4 C butter</i>)	6 C Flour
2 Eggs	1 tsp Baking Soda
1 C Molasses (<i>Pioneers also used sorghum</i>)	1/2 tsp Salt
1 C Sugar	2 tsp Cinnamon
1/2 C Hot Water	1/2 tsp Cloves
	1 tsp Ginger

1. Cream together oil, eggs, molasses, and sugar. Add water.
2. In a separate bowl, combine flour, baking soda, salt and spices.
3. Add the dry ingredients to the wet ingredients, mix until combined.

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4. Chill well before rolling out the dough onto a floured surface. Cut out shapes.
5. Bake at 350°F for 7-8 minutes for soft cookies; 9-10 minutes for crispier cookies.

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