

## MOLASSES CHEWS

If gingerbread, molasses cookies, homemade brown sugar, all warm your taste buds, these cookies will as well! I think my sister, Mary Kay gave me the recipe. If not, daughter Ruth, specializes in Molasses Cookies! At least it is all in the family. Gingerbread was a family favorite that taught my tastebuds to love anything molasses!\*



1 C palm fruit shortening

1 ½ C evaporated cane juice sugar

1 C molasses

2 eggs

Cream together all the above in your Bosch bowl. I prefer cake paddles to cookie paddles. Then add:

5 ½ C freshly milled all purpose mix

1 ½ teaspoons cinnamon

1 teaspoon maple or vanilla powder

1 ½ teaspoons ginger

1 teaspoon each cloves & salt

3 teaspoons backing soda

As with all whole grain cookies, bake a test cookie to see if more flour is necessary! Very well might be. That's just the nature of freshly milled flour, light & fluffy.

Bake about 10 minutes at 350\*

They freeze well as cookies baked or unbaked.

\*Heat up water & add molasses for a warm comfort beverage.