

PALEY FAMILY Holiday Screening Watch Party Recipes



GINGERBREAD MOLASSES COOKIES

Directions

1. Preheat oven to 350°F.
2. In a large mixing bowl, stir together brown sugar, shortening, baking soda, cinnamon and vanilla until the mixture forms a firm paste.
3. Add, mixing after each addition until blended, the molasses, egg and milk.
4. Gradually add the flour, mixing to form a dough; Roll dough out to about 1/4 inch thick; cut with a large gingerbread man-shaped cutter; place each cookie on a sheet lined with parchment paper.
5. In a cup or small bowl, beat egg; using a pastry brush, paint tops of cookies lightly with beaten egg.
6. Bake for 15 to 17 minutes, or until browned.

Ingredients

- 1-¼ cups Brown sugar
- ½ cup Vegetable shortening
- 1-½ tsp. Baking Soda
- 1-½ tsp. Cinnamon
- 1-½ tsp. Vanilla
- 1-½ cup Molasses
- 1 Egg
- ½ cup Milk
- 4 cups All-Purpose Flour



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