

Old fashioned Malasses Cookies
1/2 c. Shortening 1/2 t. salt
1/2 c. Sugar 1 3/4 cup boiling water
1 egg
1 cup dark Malasses
1 Tablespoon lemon juice
1 Teasp. Cinnamon
3/4 Teasp. ground Cloves
1/2 t. ginger
2 Teasp. bk. soda

Cream shortening + sugar together
beat in egg. add Malasses + lemon
juice, blend well. mix & sift dry
ingredients. add to Creamed mixture
add boiling water - mix well. Chill
thoroughly. drop by Teasp. on greased
Cookie sheets - sprinkle with sugar
Bake in moderate oven 8-10 min. 350°