
Dad's Ginger Cookies

Cake like cookie with robust flavor

This recipe was Grandpa Clifford Fowler's favorite recipe. Always one of the cookies found in the lard canisters on the back porch and in his lunch box. This makes a very large batch so you may want to do a partial recipe. This is another recipe that originated with tin measures. See sugar cookie recipe for more information.

Quantity	Ingredients	Preparation Notes
3 1/3 Cups	Flour	• Cream shortening and sugar
1 2/3 Cup	Lard or bacon fryings	• Add molasses
2 tsp	Baking Soda (dissolved in hot water)	• Add coffee or water
1 tsp	Ginger - rounded	• Add soda, ginger, salt, and cinnamon
1 tsp	Salt	• Add flour - keep adding until dough is very stiff
1 2/3 Cup	Dark Molasses	• Roll out to about 1/4 inch thick
2 1/2 Cups	black coffee or water	• Cut into large shapes (circles, gingerbread men etc.)
1 tsp	Cinnamon	• Put at least one raisin in each.
	Flour to make dough very stiff	• Dust with regular sugar
		• Bake at 400 until edges begin to brown and a finger print no longer remains when touched.
		• Store in airtight container.