

# How to bake a bargain by the dozen



## MOLASSES MARVELS

5½ Dozen Only 79¢

1 cup shortening	1 cup sugar
1 tablespoon grated lemon rind	2 eggs
1 cup Brer Rabbit Molasses	1 teaspoon soda
1 teaspoon salt	4 cups sifted flour (about)
½ teaspoon ginger	½ teaspoon cinnamon
½ cup very finely chopped peanuts	

Cream shortening; add sugar, rind and eggs. Beat until very light. Add molasses, sifted dry ingredients and chopped peanuts. Mix well and chill several hours. Roll out on lightly floured board ¼" thick. Use 2" round cutter, or cut in any shape desired. Then place on an ungreased cookie sheet. Bake in moderately hot oven 375° F., 8 to 10 minutes.

These cookies have a wonderful "crunchiness" children love. They make a nice treat for school lunchboxes.

## MOLASSES FROSTIES

6 Dozen Only 63¢

2¾ cups sifted flour	½ teaspoon soda
½ teaspoon salt	¼ teaspoon cloves
½ teaspoon all spice	1 teaspoon cinnamon
1 cup Brer Rabbit Molasses	1 egg, beaten
¾ cup granulated sugar	½ cup chopped nuts
½ cup chopped raisins	3 teaspoons water
1 cup confectioners' sugar	1 teaspoon lemon juice

Sift dry ingredients; heat molasses. Stir sugar into molasses until dissolved; cool. Add beaten egg, dry ingredients, chopped nuts and raisins and mix well. Chill dough overnight. Divide dough in half and place each half on well-greased cookie sheet; cover with waxed paper and roll to a 10" x 10" square. Remove paper and bake in a hot oven, 375° F., about 14 minutes. Mix sugar, water and lemon juice; spread over warm square. Cut in bars when cool.

## MOLASSES BAZAAR COOKIES

11 Dozen Only 48¢

1 cup shortening	1 cup brown sugar
½ cup Brer Rabbit Molasses	1 teaspoon salt
¾ cup light corn syrup	1 teaspoon ginger
1 teaspoon soda	4½ cups sifted flour (about)
½ teaspoon cinnamon	½ teaspoon cloves

Cream shortening; add sugar and beat until light. Mix in molasses and corn syrup. Add sifted dry ingredients and knead well. Chill until firm, then roll out on lightly floured board; roll as thin as possible. Cut into desired shapes and place on ungreased cookie sheet. Bake in a moderate oven, 350° F., 8 to 10 minutes.

This makes a hearty cookie, with good New Orleans Molasses flavor all through. It's a perfect big-batch recipe for your contribution to the next church bazaar, supper or school fair.

# BRER RABBIT MOLASSES

Brer Rabbit Molasses makes cookies more delicious . . . more nutritious. *It's rich in iron!*

