

How to bake a bargain...by the dozen!

Brer Rabbit Gingers—8 doz. only 79¢

2 cups Brer Rabbit Molasses 7 cups sifted all-purpose flour
 1 cup shortening 2 tsp. ginger
 1 cup sugar 1½ tsp. cinnamon
 1 egg ¼ tsp. nutmeg
 2 tbsp. cider vinegar 4 tsp. baking soda 1 tsp. salt

In large mixing bowl, cream together shortening, sugar; add egg, beat well. Add Molasses and vinegar. Sift together sifted flour, spices, soda and salt; add to creamed mixture. Add 1 cup boiling water; mix well. If necessary add more flour to make a soft dough. Drop by teaspoons on greased baking sheet. Bake in moderate oven, 350° F., 10-12 min.

Brer Rabbit Bunnies—4 doz. only 89¢

1 cup shortening 4½ cups sifted all-purpose flour
 1 cup Brer Rabbit Molasses 4 tsp. ginger
 1 egg 1 tsp. baking soda
 ½ tsp. lemon extract 1 tsp. salt

Slowly melt shortening, cool. Add Molasses, egg, lemon extract; beat well. Sift together sifted flour, ginger, baking soda and salt; add to first mixture. Wrap dough in waxed paper, chill. Roll out small amount of dough at a time ¼" thick on lightly floured board. Cut with "bunny" shaped cutter. Place on greased baking sheet; bake in moderate oven, 375° F., 8-10 min. Decorate with icing if desired.

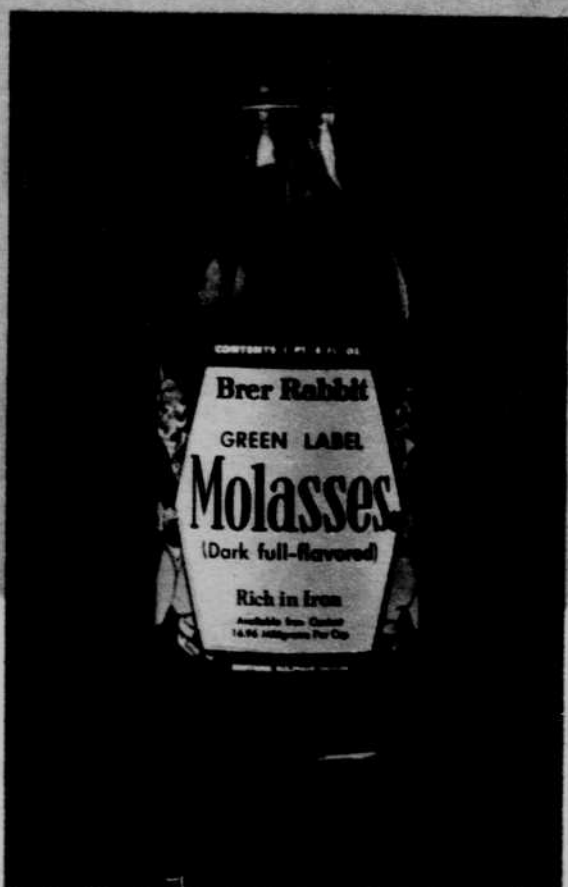
Brer Rabbit Goodies—5 doz. only 33¢

½ cup Brer Rabbit Molasses ¼ tsp. baking soda
 ½ cup shortening 1 tsp. cinnamon
 ¾ cup sugar 1 tsp. ginger
 1 egg ½ tsp. cloves
 2½ cups sifted all-purpose flour 1 tsp. salt

Cream together shortening, sugar; add 1 egg; beat well. Add Brer Rabbit Molasses. Sift together sifted flour, soda, salt and spices. Add to creamed mixture, mix well. Form dough in rolls 2" in diameter. Wrap in waxed paper; chill 3-4 hours. Slice thin; place on greased baking sheet. Top with pecan if desired. Bake in moderate oven 350° F., 8-10 min.



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



BREER RABBIT MOLASSES