

Recipe for 25 HUM MUDS

1-½ lbs	Winter flour	3 lbs flour is about 11 cups all-purpose
1-¼ lbs	Spring flour	
8 oz	Brown sugar	8 oz sugar is about 1 cup
4 oz	Lard	sub 4 oz vegetable shortening
1-½ pt	New Orleans Molasses	
½ Level tsp	Cinnamon	
½ " "	Cloves	
½ " "	Allspice	
½ " "	Ginger	
1 " "	Salt	
1-½ " "	Baking Soda	
½ pt	Cool Water	

PROCEDURE

Cream the sugar, lard, salt and spices together and beat them until light. Add the molassas and beat for three minutes. Add ¾ cup cool water and beat for one minute. Fold in flour. Dissolve soda in ¼ cup cool water and add to other ingredients, mixing until smooth.

Bake from 10 to 12 minutes in a 450° oven. I bake at 400 instead

Taken from "memories of Girard College" by Ernest Cunningham

ROLLED COOKIES

Old-time goodies every home should know.

★ GINGIES (♣ Recipe) Soft and puffy . . . true old-fashioned ginger cookies.

A happy tradition at the famous Girard College, Philadelphia, Pennsylvania. The boys hoard them . . . old grads long for them.

Mix together thoroughly	}	1/2 cup soft shortening
		1 cup brown sugar
		1 1/2 cups dark molasses
Stir in	}	1/2 cup cold water
		6 cups sifted GOLD MEDAL Flour
		1 tsp. salt 1/4
Sift together and stir in	}	1 tsp. allspice
		1 tsp. ginger
		1 tsp. cloves 1/4
		1 tsp. cinnamon 1/4
Stir in		2 tsp. soda dissolved in 3 tbsp. cold water

Chill dough. Roll out very thick (1/2"). Cut with 2 1/2" round cutter. Place far apart on lightly greased baking sheet. Bake until, when touched lightly with finger, no imprint remains.

TEMPERATURE: 350° (mod. oven).

TIME: Bake 15 to 18 min.

AMOUNT: 2 2/3 doz. fat, puffy 2 1/2" cookies.



GINGERBREAD BOYS

Make holidays gayer than ever.

Follow ♣ recipe above—and mix in 1 more cup sifted GOLD MEDAL Flour. Chill dough. Roll out very thick (1/2"). Grease cardboard gingerbread boy pattern, place on the dough, and cut around it with a sharp knife. Or use a gingerbread boy cutter. With a pancake turner, carefully transfer gingerbread boys to lightly greased baking sheet. Press raisins into dough for eyes, nose, mouth, and shoe and cuff buttons. Use bits of candied cherries or red gumdrops for coat buttons; strips of citron for tie. Bake. Cool slightly, then carefully remove from baking sheet. With white icing, make outlines for collar, cuffs, belt, and shoes.

AMOUNT: About 12 Gingerbread Boys.

FROSTED GINGIES

Follow ♣ recipe above—and frost when cool with Simple White Icing (*recipe below*).

SIMPLE WHITE ICING

Blend together 1 cup sifted confectioners' sugar, 1/4 tsp. salt, 1/2 tsp. vanilla, and enough milk or water to make easy to spread (about 1 1/2 tbsp.). Part of icing may be colored by adding a drop or two of food coloring.

★ STONE JAR MOLASSES COOKIES *Crisp and brown . . . without a bit of sugar.*

Heat to boiling point 1 cup molasses

Remove from heat.

Stir in	}	1/2 cup shortening
		1 tsp. soda
		2 1/4 cups sifted GOLD MEDAL Flour
Sift together and stir in	}	1 3/4 tsp. baking powder
		1 tsp. salt
		1 1/2 tsp. ginger

Chill dough. Roll out very thin (1/16"). Cut into desired shapes. Place on lightly greased baking sheet. Bake until set. (Over-baking gives a bitter taste.)

TEMPERATURE: 350° (mod. oven).

TIME: Bake 5 to 7 min.

AMOUNT: About 6 doz. 2 1/2" cookies.

Betty Crocker
Picture Cook
Book
McGraw-Hill,
1950