

# Ginger Bread Cookies

## Recipe From Scovil Bakery, Historic Nauvoo

In a small bowl, whisk together:

2 1/4 tsp. cinnamon  
3/4 tsp. cloves  
2 1/4 tsp ginger

and set aside.

In large bowl, cream together:

3/4 cup oil  
2 eggs  
1 cup sorghum (molasses)  
1 1/2 cups sugar.

then,

1/2 cup hot water

In a separate bowl, combine:

6 1/2 cups flour  
1 tsp. baking soda  
1/2 tsp. salt  
the spice mixture prepared above,

then add this mixture to the wet ingredients. (Add more flour if the dough is too sticky.)

Refrigerate overnight.

Roll out dough on a floured surface. Use cookie cutter to cut out cookie shapes.

Bake at 350 degrees for 7 to 8 minutes for soft cookies; 9 to 10 minutes for crisp cookies.

Cookies freeze well and are softer and more flavorful after freezing.

Note: spraying the mixing bowl with Pam before adding the ingredients helps the