

Soft Molasses Drops

Ingredients:

3 c. flour
2 tsp. baking powder
1 tsp. salt
1 tsp. ginger
1 tsp. cinnamon
3/4 c. evaporated milk
3/4 T. vinegar
1 c. shortening
1 c. sugar
1 egg, well beaten
1/2 c. molasses

Directions:

Mix flour, baking powder, salt, ginger, and cinnamon in a large bowl. Using a separate bowl, combine evaporated milk and vinegar. Set these aside.

In another bowl, blend shortening and sugar. (Use an electric mixer for this). Beat until light and fluffy. Add egg and molasses and beat well.

Add evaporated milk/vinegar mixture alternately with the dry ingredients.

Drop by teaspoonfuls 2 to 3 inches apart onto a greased baking sheet.

Bake at 375°F for about 10 minutes.

Makes 6 to 7 dozen cookies.