

Grandma's Ginger Cookies

...memories made at Grandma's house

By xxx: Please contact Lilly if this was your grandma!

ingredients:

- 1/3 cup Crisco (or butter!)
- 1 cup dark brown sugar
- 1 1/2 cup dark molasses
- 1/2 cup cold water
- 6 cups flour
- 1 tsp each: salt, allspice, ginger, cloves, cinnamon
- 2 tsp backing soda, dissolved in 3 tbsp water
- Confectioner's sugar
- Milk
- Orange extract

directions:

- Mix Crisco, sugar, and molasses together. Add water.
- Add spices to the flour. Add to liquid mixture, alternative with soda mixture.
- Chill a couple of hours or overnight.
- Roll out 1/2" thick and cut.
- If you want cookies to be crisper, roll out thinner.
- Frost with a mixture of confectioner's sugar, milk, and a dash of orange extract. Mix to a frosting consistency.
- Makes 8 dozen
- Bake at 350 F 15-18 minutes.