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Molasses Sugar Cookies with Maple Frosting



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Ingredients:

1 1/2 cup shortening	2 tsp. cinnamon
2/3 cup molasses	1 tsp. vanilla
2 cups sugar	1 tsp. salt
2 eggs	1 T. + 1 tsp. baking soda
1/2 tsp. ground cloves	4 cups flour

Frosting:

1/2 cup margarine	
1 tsp. maple flavoring	
1 1/2 cup brown sugar	1/2 tsp. vanilla
2 1/2 cup powdered sugar	1/4 cup milk

Directions:

- ~Melt shortening over low heat and then let cool.
- ~Add the molasses, sugar and eggs and beat well. Mix in cloves, cinnamon, salt and baking soda.
- ~Mix in the flour. Chill for 90 minutes (it won't get really firm).
- ~Roll dough into 1-inch balls. Bake at 350°F for 8-10 minutes. Makes about 6 dozen.

Frosting:

- ~Combine margarine, brown sugar and milk in saucepan and bring to a boil. Boil 3 minutes.
- ~Remove from heat and add maple and vanilla flavorings.
- ~Beat in enough powdered sugar to achieve spreadable consistency. Spread onto cooled cookies.