

MOLASSES COOKIES

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Here is a great recipe for your Mole Day celebration or just for the day you introduce moles in your classes.

Materials Needed

- 1 cup sugar
- 1 cup shortening
- 1 cup dark molasses
- 2 eggs
- 4 cups flour, sifted
- 1 tsp. baking soda (sodium bicarbonate, NaHCO_3)
- 1 tsp. salt (sodium chloride, NaCl)
- 2 tsp. cinnamon
- 1 tsp. Ginger
- rolling pin
- cookie cutters (Mole shaped cookie cutters preferred.)

Safety

Safety glasses or goggles must be worn in the laboratory at all times.

If this experiment is performed in a chemistry laboratory, all work surfaces must be cleaned and free from laboratory chemicals. After cleaning work surfaces, it is advised to cover all work areas with aluminum foil or a food-grade paper covering.

All glassware and apparatus must be clean and free from laboratory chemicals. Use only special glassware and equipment, stored away from all sources of laboratory chemical contamination, and reserved only for food experiments is recommended.

There are no safety hazards associated with the materials used in this experiment.

Disposal

Generally, all waste materials in this experiment can be disposed in the trash or poured down the drain with running water. All disposal must conform to local regulations.

Procedure

Preheat an oven to 350°F (177°C).

Cream together the sugar and the shortening in a large bowl.

Add the molasses and the eggs. Stir well.

Sift together the flour, baking soda, salt, cinnamon, and ginger into a separate bowl.

Add the dry ingredients to the wet ingredients. Stir to mix.

Cover and chill the dough in a refrigerator for about one hour. (Note: This dough keeps well in the refrigerator.)

Sprinkle your work surface with flour and turn the dough onto the surface. Roll the dough with a rolling pin to 1/4 inch (8 mm) thickness. (Note: If dough is too soft, add small amounts of flour and mix it in to stiffen the dough. Avoid a large excess of flour.)

Cut cookies with cookie cutters. (Mole shaped cookie cutters preferred.)

Sprinkle sugar over the cookies. (If decorated cookies are desired, see below.)

Place the cookies on a greased cookie sheet.

Bake the cookies for 12-15 minutes.

Remove from the oven and allow to cool.

Store the cookies in an air-tight container.

Decorating the cookies:

The cookies can be decorated with colored sugar and raisins, before baking.

If frostings are used, decorate the cooled cookies after baking.