

Early American Life

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ORIGINAL
RECIPE



Amelia Simmons Molasses Gingerbread cookies

One tablespoon of cinnamon, some coriander or allspice, put to four tea spoons pearl ash, dissolved in half pint water, four pound flour, one quart molasses, four ounces butter, (if in summer rub in the butter, if in winter, warm the butter and molasses and pour to the spiced flour,) knead well 'till stiff, the more the better, the lighter and whiter it will be; bake brisk fifteen minutes; don't scorch; before it is put in, wash it with whites and sugar beat together.

We note that although called Molasses Gingerbread, the original receipt does not call for ginger. Variations following the original receipt do, as in this example:

#1

Three pounds of flour, a grated nutmeg, two ounces ginger, one pound sugar, three small spoons pearl ash dissolved in cream, one pound butter, four eggs, knead it stiff, shape it to your fancy, bake 15 minutes.