



WWII OATMEAL MOLASSES COOKIES

Piper's Recipes

Since sugar was rationed during the war, clever cooks replaced all the brown sugar in their recipes with molasses. White sugar was still hard to come by but brown sugar was nearly impossible to find. It was a great switch, though—people still make molasses cookies without the ration! Try and see what you think.

Ingredients:

2 cups of all-purpose flour
3/4 cup of butter
2 cups of oatmeal
2 eggs, beaten
1 teaspoon of baking soda
5 tablespoons of light molasses
1 teaspoon of baking powder
2 teaspoons of vanilla extract
1 teaspoon of salt
1 cup of sugar
1/2 cup of chopped walnuts (optional)
1/2 cup of raisins (optional)

Directions:

Preheat oven to 350°F. In a large bowl, stir together the flour, oatmeal, baking soda, baking powder and salt. In another large bowl, beat the sugar with the shortening until smooth and creamy; mix in beaten eggs, molasses, and vanilla.

Gradually mix in the dry ingredients. Stir in walnuts and raisins, if desired. Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10-12 minutes, or until slightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

The Fences Between Us

1.

Makes 5 Dozen Cookies