



The original recipe, very well loved after many years of use!

Time it Takes

20 min active time

12-24 hours to chill

+Time to shape and bake

Ingredients

Makes a lot of cookies!

1/2 cup margarine

1 cup packed brown sugar

2 tsp baking soda

2 tsp salt

1 tsp cinnamon

1 tsp ginger

1 tsp cloves

1 tsp allspice

1 1/2 cup light molasses

2/3 cup apple cider

6 1/2 cups white flour

Directions

- Cream margarine, sugar, baking soda, salt and spices
- Add molasses and beat until blended
- Mix in cider
- Stir in flour until it becomes a stiff dough
- Chill overnight
- Roll out and shape as desired
- Bake at 350 until cooked through, around 10 minute depending on the thickness

