



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

DESSERTS | Gingerbread Boys & Girls & Candy Canes

3 dozen boys/girls and 12 canes

½ cup vegetable shortening

½ cup sugar

½ cup light molasses

¼ cup milk

3 cups all-purpose flour

1 t baking soda

1 t salt

2 t pumpkin spice or orange rind (optional)

Cream shortening

Beat in sugar, molasses and milk

Sri in flour, baking soda, salt and spice

Chill 1 hour

Roll out ¾ of dough onto lightly floured board to 1/8 inch thickness

With floured cookie cutter make gingerbread boys/girls

Place on ungreased cookie sheet

Divide remainder of dough into walnut-sized pieces

Roll with the fingers into ropes 7 inches long

On ungreased cookie sheet, shape ropes into canes

Bake in preheated 375° oven for 8 to 10 minutes or until lightly browned

Cool 1 minute before removing from cookie sheet

Cool thoroughly on rack

Icing

Confectioner's sugar

Water

Combine into a thick paste

Add food coloring

Let dry on cooled cookies at room temperature

This icing works great on sugar cookies! You can use paint brushes to apply