

## BRICK-OVEN GINGER COOKIES

**PREP TIME: 25 minutes**

**COOK TEMPERATURE: 350°F**

**COOK TIME: 12 to 15 minutes**

**SERVES: 3 ½ dozen cookies**

### **INGREDIENTS**

- ¾ cup butter or shortening
- 1 cup sugar
- ¼ cup molasses
- 1 egg
- 2 cups sifted flour
- 2 teaspoons baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon salt

### **METHOD**

**Cream** together well the butter or shortening, sugar, and molasses.

**Beat** in the egg.

**Sift** the flour with the soda, spices, and salt.

**Stir** into the creamed mixture.

**Wrap** dough in plastic wrap and chill until firm enough to shape (about 30 minutes).

**Spray** cookie sheets with cooking spray.

**With** your hands, pinch off bits of dough and roll into small balls about the size of walnuts.

**Roll** balls in granulated sugar, place about 2 inches apart on prepared baking sheets.

**Bake** at 350°F for 12 – 15 minutes until nicely browned around the edges.

**With a spatula**, lift the cookies to wire racks to cool.

**Store** the cookies in an airtight container.

**SOURCE:** *Recipes from America's Restored Villages*, Jean Anderson, pg. 78, Doubleday and Company, Garden City, New York, 1975.

These Japhet School favorites are old school! As you can probably tell by the name, this historic recipe comes from the days of baking on the hearth with a built-in brick oven. In Life Skills class over the years we have looked at pictures of a historic brick oven to see how different that baking experience might be. This is a great family assembly line recipe especially when you get to forming the balls of dough and rolling them in sugar. Let me know how your cookies turn out at [robin.pospisil@japhetschool.org](mailto:robin.pospisil@japhetschool.org).

Masonry ovens have been built in American homes since the first colonists landed in New England in the 17th century and before that when the Spanish settled in Florida and the Southwest in the 16th century. Surprisingly there weren't many differences between the ovens built in New England and the ones the Spanish built because oven traditions date back much farther - to at least Roman times.

