

Travelling Ginger Cookies (from Fran Dickinson Waskada, Mb, individual member, WI)

Serves: many

1 ½ cups lard

¼ cup molasses

2 tsp ginger

2 cups sugar (white)

4 cups flour

2 tsp cloves

2 eggs

2tsp baking soda

2 tsp cinnamon

Cream lard and sugar. Add eggs and molasses. Mix together dry ingredients. Add to creamed mixture – then chill thoroughly. Roll by teaspoonful into balls – roll in sugar. Do not flatten!

Bake at 375 degrees for 10 – 12 minutes or until lightly browned on bottom (lard makes them crisp).

Note from Fran: “They say the way to a man’s heart is through his stomach, so for over 50 years I’ve made pails of these – his favourite! They happen to be a hit with his nieces and nephew out west too. The first question I hear when we visit them is, “Did Aunt Fran bring some of her ginger cookies?” Thus the reason for the title.

... and now the recipe has travelled to you!!!