

Gingerbread Bays.

$\frac{1}{3}$ Cup Shortening

1 Cup Brown sugar (packed in cup)

$1\frac{1}{2}$ cups Molasses

7 cups sifted flour

1 tsp. Allspice

1 tsp. Ginger

1 tsp. Cloves

1 tsp. Cinnamon

1 tsp. salt

$\frac{1}{2}$ cup Cold water

2 tsp. Soda

3 Tbsp Cold water.

Cream shortening, add sugar gradually and cream thoroughly. Blend in Molasses. Sift flour with spices and salt and stir into Molasses mixture alternately with the $\frac{1}{2}$ cup of water. Dissolve the soda in 3 Tbsp water & add last. Chill, Roll out & cut. Place on greased baking sheet in 350° oven about 15 min. Makes about 18-20