

## **Ginger Cakes**

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*What Southern child does not remember, with a little thrill, the ginger cakes? It was a special ginger cake, baked in a special way and kept in large stone crocks, year in and year out.*

**12 cups flour**  
**1 tbsp. ginger**  
**1 tsp. cloves**  
**1 tsp. salt**  
**1 cup butter**  
**2 cups brown sugar**  
**1 cup thick molasses**

Sift together the flour, ginger, cloves and salt. Put the butter and molasses in a sauce pan and set it on a warm place on the stove so the butter will melt slowly. Mix the sugar with the flour. Add the molasses gradually to the flour and knead the dough for ten minutes. Roll into thin sheets. Fit the sheets into well greased baking pans and mark into squares, using a floured knife. Bake at 350° F. for about thirty minutes. Break the cookies apart while they are still warm. The lack of soda makes the cookies hard and increases their keeping qualities. They will keep for weeks.



TIP: Never store crisp cookies with soft ones, or the crisp ones will turn soft.

