



# Cooking with Crosby's Fancy Molasses

What's better, the taste of molasses-filled baked goods or the smell of them in the oven? It's a toss-up for us too. And really, who needs to choose when baking from scratch gives you the best of both worlds?

If you're especially fond of cookies and bars we think you'll love this new collection of recipes. It's an assortment of family favourites from long ago and new discoveries that we can't resist, all delicious, wholesome and rich with the sweet flavor of Fancy Molasses.

So whether you're looking for lunchbox cookies, an afternoon treat or a little something sweet after dinner, I'm sure you'll find it here among the 20 recipes in this little collection of cookies and bars from the Crosby's Molasses kitchen.

*Bridget*

Bridget Oland  
Crosby's Molasses Kitchen



Crosby's has been importing the world's finest molasses for over one hundred years and takes pride in being one of the world's largest importers of Fancy Molasses. We are committed to maintaining the highest standards of quality and service in all of our fine food products.

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## Molasses Drop Cookies

<i>2/3 cup butter</i>	<i>2 cups sifted flour</i>
<i>1/3 cup brown sugar</i>	<i>1/2 tsp salt</i>
<i>1 egg</i>	<i>1 tsp ginger</i>
<i>3/4 cup Crosby's Fancy Molasses</i>	<i>1 tsp cinnamon</i>
<i>1/4 cup sour milk</i>	<i>1 tsp baking soda</i>

Cream butter, blend in sugar, egg, molasses and milk. Add sifted dry ingredients, mix thoroughly. Drop from a spoon onto a greased cookie sheet. Bake at 375°F for approximately 10 minutes.



## Molasses Oatmeal Cookies

<i>1/2 cup butter</i>	<i>1 tsp salt</i>
<i>1 cup brown sugar</i>	<i>1 tsp nutmeg</i>
<i>2 eggs well beaten</i>	<i>2 cups rolled oats</i>
<i>1/2 cup Crosby's Fancy Molasses</i>	<i>1 cup dried cranberries or chocolate chips</i>
<i>1 3/4 cups flour</i>	
<i>1 tsp baking soda</i>	

Cream butter, add sugar gradually. Blend in eggs and molasses. Sift flour, baking soda, salt and nutmeg, add rolled oats. Stir into the butter mixture. Mix in cranberries or chocolate chips. Drop by teaspoonful on a greased cookie sheet. Bake at 375°F for approximately 10 minutes.



## Chocolate Molasses Crinkles

<i>1 ½ cups flour, plus 1 Tbsp</i>	<i>1 Tbsp grated fresh ginger</i>
<i>1 ¼ tsp ground ginger</i>	<i>½ cup packad brown sugar</i>
<i>1 tsp ground cinnamon</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>¼ tsp ground cloves</i>	<i>1 tsp baking soda</i>
<i>¼ tsp ground nutmeg</i>	<i>1 ½ tsp boiling water</i>
<i>1 Tbsp cocoa powder</i>	<i>¾ cup chocolate chips</i>
<i>½ cup butter</i>	<i>¼ sugar (for rolling cookies in)</i>

Combine flour, spices and cocoa in a bowl and set aside. In another bowl beat the butter and fresh ginger. Add the brown sugar and beat until well combined. Add the molasses and mix well. In a small bowl dissolve the baking soda in the boiling water. Beat half of the flour mixture into the butter. Add the baking soda mixture, then the rest of the flour mixture. Mix well. Stir in the chocolate chips. Put the dough in the fridge for 20 minutes and pre-heat the oven the 325°F. Roll dough into 1 ½ inch balls, roll in the sugar and place on a parchment-lined cookie sheet, 2" apart. Bake 13-15 minutes, until the surface cracks. Let cool.



## Molasses Peanut Butter Cookies

- Makes 3½ dozen -

<i>½ cup butter</i>	<i>2 Tbsp milk</i>
<i>½ cup peanut butter</i>	<i>2 cups sifted flour</i>
<i>½ cup sugar</i>	<i>½ tsp salt</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>¼ tsp baking soda</i>
<i>1 tsp vanilla</i>	<i>1 tsp baking powder</i>
<i>1 egg, beaten</i>	

Cream butter and peanut butter, add sugar gradually, blend in molasses, vanilla, beaten egg and milk. Stir in sifted dry ingredients. Drop onto greased cookie sheet and press down with the bottom of a glass. Bake at 375°F for 10 minutes.



## Graham Crackers

<i>1 ½ cups flour</i>	<i>1 cup butter</i>
<i>1 cup whole wheat flour</i>	<i>¾ cup brown sugar</i>
<i>½ cup wheat germ</i>	<i>2 Tbsp Crosby's Fancy Molasses</i>
<i>1 tsp baking soda</i>	<i>1 Tbsp milk</i>
<i>½ tsp cinnamon</i>	<i>1 tsp vanilla</i>

Combine dry ingredients in a medium bowl. In another bowl cream butter, sugar, molasses, milk and vanilla. Combine wet with dry and mix well. (Chill for 30 min or more, if you have time.) Divide dough into four pieces and roll out into rectangles. (Roll each piece between sheets of parchment paper if necessary, to get it cracker-thin). Move rectangle to a parchment lined baking sheet. Repeat with remaining three pieces of dough, score into cracker-sized pieces and freeze until firm. Remove from freezer, pierce with tines of a fork. Bake at 350°F for 8-9 minutes. Watch closely.



## Chocolate Nuggets

<i>1 cup butter</i>	<i>½ tsp salt</i>
<i>1 cup brown sugar</i>	<i>2 tsp cinnamon</i>
<i>3 eggs</i>	<i>½ cup milk</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>¾ cup chopped pecans or walnuts</i>
<i>2½ cups flour</i>	<i>1 cup chocolate chips</i>
<i>4 tsp baking powder</i>	

Cream together butter and sugar. Add eggs one at a time beating after each. Add molasses, mix well. Sift together flour, baking powder, salt and cinnamon. Add alternately with milk to creamed mixture. Add nuts and chocolate. Drop by teaspoons on greased baking sheet. Bake in 375°F oven about 10 minutes or until a bit brown.



## Chocolate Spice Hermits

<i>2 cups flour</i>	<i>2 Tbsp cocoa</i>
<i>2 tsp baking soda</i>	<i>½ cup + 1 Tbsp soft butter</i>
<i>¼ tsp salt</i>	<i>1 cup brown sugar</i>
<i>2 tsp cinnamon</i>	<i>1 egg</i>
<i>2 tsp ginger</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 ½ tsp cloves</i>	<i>¾ cup chocolate chips</i>

Cream butter and sugar until fluffy, scraping down the bowl as required. Add the egg and blend, then add the molasses. In a separate bowl combine the dry ingredients. Add the dry to the wet and mix thoroughly. Stir in the chocolate chips. Divide dough in half and using wet hands form into two logs about 12" long. Lay on a parchment-lined baking sheet, spaced at least 3" apart (they flatten as they bake). Bake at 375°F for about 18 minutes. Don't let them get too dark around the edges; you want them to be chewy.

### **Glaze:**

½ cup icing sugar  
1 Tbsp milk

Blend together and thin with a drop more milk if it's too thick. Drizzle over the cooked, cooled strips. Allow to harden before cutting the cookies.



## Molasses Crinkles

<i>¾ cup butter</i>	<i>2¼ cups flour</i>
<i>¾ cup brown sugar</i>	<i>2 tsp baking soda</i>
<i>1 egg</i>	<i>½ tsp cloves</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>1 tsp salt</i>
<i>1 tsp cinnamon</i>	<i>1 tsp ginger</i>

Cream butter, add sugar gradually, beat in egg and molasses. Add sifted dry ingredients. Chill 1 hour. Shape into balls the size of walnuts. Place on a greased cookie sheet. Press with fork. Brush top with cold water. Sprinkle each cookie with sugar. Bake at 375°F for 10 minutes.



## Ila's Soft Molasses Cookies

<i>1 cup sugar</i>	<i>2 tsp baking soda</i>
<i>¾ cup butter</i>	<i>1 tsp cinnamon</i>
<i>2 eggs</i>	<i>½ tsp cloves</i>
<i>1 cup boiling water</i>	<i>Pinch of salt</i>
<i>1 cup Crosby's Fancy Molasses</i>	<i>Raisins, if desired</i>
<i>3 ½ to 4 cups flour</i>	

Mix in order given. Drop by teaspoonful on a parchment-lined cookie sheet. Bake at 400°F for 10 min. Sandwich with a basic icing, flavoured with cinnamon or ginger. Chill the batter for 15 minutes if your cookies are too flat for your liking.



## Hermits

<i>1 cup boiling water</i>	<i>1 tsp baking soda</i>
<i>1 cup raisins</i>	<i>2 ⅔ cups flour</i>
<i>1 egg</i>	<i>1 tsp ginger</i>
<i>½ cup sugar</i>	<i>½ tsp cinnamon</i>
<i>½ cup canola oil</i>	<i>½ tsp nutmeg</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>½ cup walnuts</i>
<i>¼ cup boiling water</i>	

Pour 1 cup of boiling water over raisins and let stand 10 minutes. Drain well. Beat together egg, sugar, oil and molasses. Mix ¼ cup of boiling water with baking soda, add to the molasses mixture. Add the remaining ingredients and stir well. Divide dough into three equal pieces. Spread dough on oiled cookie sheet, in three long strips about ½ inch thick. Bake in 350°F oven for 15 min. When cool cut each strip into 12 pieces.



## Ice-Box Gingersnaps

Every Maritime family has their gingersnap recipe and I have discovered that they can be quite similar except for the spice combination. This particular recipe was given to me by a friend from PEI (handed down through her family) and a friend from New Brunswick (an old family recipe too). The only difference: one has allspice, the other nutmeg. I'll leave the choice up to you.

<i>1 cup butter</i>	<i>½ tsp salt</i>
<i>⅓ cup brown sugar</i>	<i>2 tsp ginger</i>
<i>⅔ cup Crosby's Fancy Molasses</i>	<i>1 tsp cinnamon</i>
<i>3 cups flour</i>	<i>½ tsp cloves</i>
<i>2 tsp baking soda,</i>	<i>¼ tsp nutmeg or allspice</i>

Mix in order given. Make into three rolls and freeze or refrigerate until needed. To bake: remove from freezer (or fridge) about 15 minutes before slicing. Bake at 350°F about 10 minutes, on a parchment-lined cookie sheet. Watch closely - you want them to be crispy but not too dark.



## Molasses Coconut Chews

<i>⅓ cup butter</i>	<i>1 cup Crosby's Fancy Molasses</i>
<i>2 cups sifted cake flour</i>	<i>¼ tsp vanilla</i>
<i>¼ tsp baking soda</i>	<i>4 egg whites, unbeaten</i>
<i>¼ tsp salt</i>	<i>1 ¾ cups moist, shredded coconut</i>
<i>1 cup sugar</i>	

Melt butter, add sifted dry ingredients. Stir in molasses, vanilla and egg whites. Mix well. Stir in coconut. Spread in two greased 8" square pans, lined with parchment paper. Bake at 350°F 30 to 35 minutes. When cool, cut each cake in 24 bars. Store in closed container.



## Sandy's Chocolate Jumbos

<i>1 cup Crosby's Fancy Molasses</i>	<i>1 tsp cinnamon</i>
<i>2 cups brown sugar</i>	<i>1 tsp allspice</i>
<i>1 cup shortening</i>	<i>2 tsp baking soda</i>
<i>½ cup hot water</i>	<i>2 eggs</i>
<i>½ cup cocoa</i>	<i>4 ½ cups of flour</i>

Mix together molasses, sugar, shortening, spices & eggs. Then mix in cocoa dissolved in hot water. Fold in baking soda and flour. (Sandy says hand mixing makes a better batter than machine mixing). Chill mixture until firm. Turn out onto a lightly-floured surface and roll to ¼" thickness. Using a medium-sized round cutter cut out cookies. Make a gentle thumb indent in the middle and add a dab of jam. Bake at 375°F degrees for 9 minutes. Or, omit the jam and when they're cool frost them with your favourite vanilla frosting.



## Frosted Molasses Bars

<i>½ cup butter</i>	<i>2 tsp baking powder</i>
<i>½ cup sugar</i>	<i>1 tsp baking soda</i>
<i>1 egg, beaten</i>	<i>½ tsp salt</i>
<i>⅔ cup Crosby's Fancy Molasses</i>	<i>2 ½ cups flour</i>
<i>½ tsp vanilla</i>	<i>½ cup nut meats (optional)</i>
<i>1 cup boiling water</i>	<i>½ cup raisins</i>

Cream butter, sugar and egg, add molasses, water and vanilla. Sift in dry ingredients. Add nuts and raisins. Bake in 9" x 9" pan at 350°F for 50 minutes. Ice with molasses butter frosting, page 39.



## Molasses Cookies

<i>¾ cup butter</i>	<i>1 tsp ginger</i>
<i>1 cup sugar</i>	<i>1 tsp salt</i>
<i>1 egg</i>	<i>2 tsp baking soda</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>2 cups flour</i>
<i>1 tsp cinnamon</i>	

Cream together the butter, sugar, and egg, then add the molasses. Mix together the dry ingredients and add to the creamed mixture. Refrigerate for 2 hours and then make into balls the size of walnuts. Roll each ball in sugar and place on greased baking sheet. Partly flatten balls with bottom of drinking glass which has been greased to prevent sticking. The balls will spread upon cooking, so leave lots of space between balls (3 - 4 inches). Bake at 350°F for 7 to 10 minutes.



## Toffee Almond Bars

<i>1 cup butter (softened)</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>½ cup white sugar</i>	<i>1 cup sliced almonds</i>
<i>2 cups flour</i>	<i>¾ cup unsweetened coconut</i>
<i>1 pkg. (225 g) Skor toffee bits</i>	

Preheat oven to 350°F. Grease the sides only of a 9" x 13" pan. Cream butter and sugar together until smooth. Gradually mix in flour until smooth. Press into bottom of pan. Bake at 350°F for 15 to 20 minutes until edges are lightly browned. Meanwhile, add toffee bits and molasses to a 2 litre saucepan. Cook over medium heat until toffee is completely melted. Stir constantly. Stir in half of the almonds and coconut, mix well. Spread over the crust within ¼ inch of the edge. Do not touch the edge. Sprinkle remaining almonds and coconut over the top. Bake an additional 15 minutes, or until bubbly. Cool on a rack. Cut into bars when still slightly warm but not hot.



## Gingerbread Pumpkin Bars

### **Base**

<i>1½ cups sugar</i>	<i>1½ tsp baking soda</i>
<i>1 cup butter, softened</i>	<i>1 tsp pumpkin pie spice*</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>⅓ cup uncooked quick-cooking oats</i>
<i>2¼ cups flour</i>	

### **Filling**

<i>2 cups cooked pumpkin</i>	<i>1 tsp vanilla</i>
<i>¼ cup sugar</i>	<i>1 tsp pumpkin pie spice*</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>2 eggs</i>
<i>250 g cream cheese, softened</i>	

*\*Substitute ½ tsp ground cinnamon, ¼ tsp ground ginger, ¼ tsp ground nutmeg and 1/8 tsp ground cloves.*

### **Glaze**

<i>1 cup powdered sugar</i>	<i>¼ tsp vanilla</i>
<i>1 Tbsp butter, softened</i>	<i>1 to 2 Tbsp milk</i>

**For the base:** Combine sugar, butter and molasses in large bowl. Beat at medium speed until creamy. Reduce speed to low. Add flour, baking soda and pumpkin pie spice. Beat until well mixed. Place ¾ cup of the mixture in small bowl, add oats and mix well. Set aside. Press remaining mixture into un-greased 15"x10"x1" jelly-roll pan.

**For the filling:** Preheat oven to 350°F. Combine all the ingredients in medium bowl except the eggs. Beat until well mixed. Add eggs and continue beating until well mixed. Spread mixture over the pressed bar mixture to within ¼" of edge. Crumble reserved oat mixture over filling. Bake for 25 to 30 minutes or until topping is light golden brown. Cool completely.

**For the glaze:** Combine powdered sugar, butter and vanilla in small bowl. Beat at medium speed, gradually adding enough milk for desired drizzling consistency. Drizzle over cooled bars.

### **Recipe Tip:**

- Bars are best made no more than 1 day ahead as the crust starts to soften.
- Store in loosely covered container in refrigerator.



## Pecan Pie Squares

### ***CRUST:***

***1 ½ cups flour***

***¼ tsp salt***

***¾ cup butter (cold, cut into small pieces)***

### ***FILLING:***

***2 cups pecan halves, toasted***      ***5 eggs***

***and coarsely chopped***              ***¾ cup corn syrup***

***1 cup chocolate chips (or***            ***¼ cup Crosby's Fancy Molasses***  
***chopped semisweet chocolate)***    ***2 tsp vanilla***

***½ cup butter***                            ***3 Tbsp flour***

***1 cup packed brown sugar***

For the crust: combine flour and salt in a food processor. Add butter and process on/off until it is tiny bits and the dough is just starting to come together.

Pat the dough into bottom of a 13 x 9 inch oiled and parchment lined pan.

Bake crust in 350°F oven for 20 - 25 min until lightly browned. Cool for 30 min. at room temp. Sprinkle with pecans and chocolate.

Filling: In a food processor (or with a mixer), cream butter and brown sugar for 3 min. Beat in eggs one at a time. Beat in corn syrup, molasses, flour and vanilla. Pour over pecans and chocolate. Spread filling over baked crust and bake 30-35 min.

Cool for one hour before cutting into squares.

From Bonnie Stern: Friday Night Dinners



## One-bite Molasses Brownies

<i>1 cup chocolate chips or coarsely chopped bittersweet chocolate</i>	<i>1 cup sugar</i>
<i>½ cup butter, cut into pieces</i>	<i>1 teaspoon vanilla extract</i>
<i>3 Tbsp Crosby's Fancy Molasses</i>	<i>½ teaspoon baking powder</i>
<i>2 large eggs</i>	<i>¼ teaspoon salt</i>
	<i>1 cup flour</i>

Heat the oven to 350°F. Line an 8-by-8-inch metal baking pan with parchment paper. Combine the chocolate and butter in a medium saucepan and cook over low heat, stirring frequently, until melted and smooth. Remove from the heat, add molasses and let cool slightly, about 5 minutes. Combine the eggs, sugar, vanilla, baking powder and salt in a large bowl and stir until just incorporated. Add the chocolate mixture and stir until combined. Add the flour and fold in until just incorporated (no white streaks should remain). Pour the batter into the prepared pan. Bake 30 minutes (until a tester comes out clean). Remove to a wire rack and let the brownies cool for at least 20 minutes. Take them out a littler earlier if you want them to be chewier. Cut into 2-inch squares. (Adapted from CHOW.com)

## Zucchini Brownies

<i>½ cup oil or melted butter</i>	<i>½ cup cocoa powder</i>
<i>1 ½ cups sugar</i>	<i>1½ tsp baking soda</i>
<i>1 Tbsp vanilla</i>	<i>1 tsp salt</i>
<i>1 egg</i>	<i>2 cups shredded, drained zucchini (give it a good squeeze to get the water out)</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>¾ cup chocolate chips (optional)</i>
<i>2 cups flour</i>	
<i>¼ cup ground flax</i>	
<i>2 tsp cinnamon</i>	

Line a 9"x13" pan with parchment paper or grease it well. Combine oil, sugar, vanilla and molasses. Add egg and mix well. In a separate bowl, combine flour, flax, cinnamon, cocoa, baking soda and salt. Add this mixture to the wet ingredients and mix well. Fold in the zucchini and chocolate chips (if using). Spread in prepared pan. Bake at 350 F for 35 to 40 minutes. (Adapted from iambaker.net)



One-bite Molasses Brownies



Zucchini Brownies

# Substitutes

## Sour Milk - Fresh Milk

For 1 cup, place 1 tablespoon lemon juice or vinegar in bottom of a measuring cup. Add enough milk to make 1 cup. Stir and let mixture curdle, about 5 min.

## Cocoa - Chocolate

One square (1 ounce) of chocolate equals three tablespoons of cocoa and one tablespoon of butter.

## Brown Sugar

One cup of firmly packed brown sugar equals 1 cup of granulated sugar plus 1 tablespoon of molasses.

## Molasses

One cup of molasses equals 3/4 cup of sugar. In baking, decrease liquid by 1/4 cup for each cup of molasses. Omit any baking powder and add 1/2 teaspoon of baking soda.

## Baking Powder

One teaspoon of baking powder equals 1/4 teaspoon of baking soda plus 3/8 teaspoon of cream of tartar.

## Powdered Milk - Fresh Milk

One cup fresh milk equals four tablespoons powdered milk and one cup of water. When powdered milk is to be used, it is convenient to combine it with flour and other dry ingredients and then add the required quantity of water at the point where the use of fresh milk is called for.

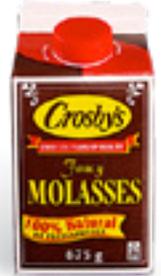
## Measuring Equivalents

1 tablespoon = 3 teaspoons	1 kg = 2.2 lbs
2 tablespoons = 1 ounce	1 cup = 1/2 pint
16 tablespoons = 1 cup	1 teaspoon = 5 ml
1 cup = 8 ounces	1 tablespoon = 15 ml
1 cup = 250 ml	1 litre = 35 ounces

# More About Molasses

## Fancy Molasses

The highest grade of molasses available, fancy molasses is the pure juice of the sugar cane, condensed, inverted and purified. It is 100% natural and contains no additives or preservatives. It is lighter in colour than the other molasses products, and the flavour is tangy sweet. All the recipes in this cook book are made with fancy molasses.



## Cooking Molasses

Cooking molasses is a blend of blackstrap and fancy molasses. It is thicker and darker than fancy molasses - less sweet, with a more "full-flavoured" taste. Any product made with cooking molasses will have a much more robust "molasses" flavour than if fancy molasses is used.



## Blackstrap Molasses

Blackstrap molasses is the highly-concentrated, final by-product of the refined sugar manufacturing process. As the sugar crystallizes, the residual cane juice thickens into a dark mass and is separated out through a centrifuge. The resulting molasses is very dark with a robust, somewhat bitter flavour. Like fancy molasses, it is a pure product and contains no added sulphates or sulphites. Blackstrap molasses is recognized for its health benefits and is an excellent source of many minerals and nutrients including iron, magnesium and calcium.



## We Don't Add Sulfur

Sulphur dioxide and/or sulfites used to be added to molasses as a preservative or bleaching agent and causes an unpleasant aftertaste. Crosby's does not add sulphur to any of our products.

