



Everyday Favourites

Recipes from the
Crosby's Kitchen





Apple Cranberry Crisp

FILLING:

5-6 apples, peeled & sliced
 ½ cup cranberries
 (fresh or frozen)
 ½ cup Crosby's Fancy Molasses
 ½ tsp cinnamon
 1 Tbsp butter for dabbing

For the filling: Place the apples and cranberries in a medium casserole dish. Pour over the molasses, sprinkle with cinnamon and dab with the butter.

TOPPING:

1 cup flour
 1 cup rolled oats
 ½ cup brown sugar
 ½ cup butter, softened

For the topping: combine the flour, rolled oats and brown sugar. Add butter and mix until crumbly (use a pastry blender or your fingers). Sprinkle the crumble mixture over the apples. Bake at 375 F for about 35 minutes, until apples are soft



Chewy Chocolate Molasses Cookies

½ cup chocolate chips
 1 ½ cups plus 1 Tbsp flour
 1 ¼ tsp ground ginger
 1 tsp ground cinnamon
 ¼ tsp ground cloves
 ¼ tsp ground nutmeg
 1 Tbsp unsweetened
 cocoa powder
 ½ cup butter
 1 Tbsp freshly grated ginger
 ½ cup dark-brown sugar, packed
 ½ cup Crosby's Fancy Molasses
 1 tsp baking soda
 ½ cup granulated sugar
 (for rolling)

In a medium bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa. In another bowl beat butter and grated ginger until whitened. Add brown sugar; beat until combined. Add molasses; beat until combined. In a small bowl, dissolve baking soda in 1 1/2 teaspoons boiling water. Beat half of flour mixture into butter mixture. Beat in baking-soda mixture, then remaining half of flour mixture. Mix in chocolate; turn out onto a piece of plastic wrap. Pat dough out to about 1 inch thick; seal with wrap; refrigerate 30 minutes. Roll dough into 1 1/2- inch balls, roll in sugar and place on a parchment lined baking sheet, spaced 2" apart. Bake at 325 F until the surfaces crack slightly, 10 to 12 minutes. Makes about three dozen. Adapted from www.marthastewart.com



Katie's Fat Molasses Cookies

4 $\frac{3}{4}$ cups of flour
2 teaspoons baking soda
3 teaspoons ginger or
cinnamon
1 cup shortening or butter
1 cup brown sugar
2 eggs
 $\frac{1}{3}$ cup milk
1 cup Crosby's Fancy Molasses

Heat oven to 375 F. Line a baking sheet with parchment paper. In a large bowl cream the shortening, sugar and eggs. In another bowl combine the dry ingredients. Add dry ingredients to creamed mixture alternating with molasses and milk. Roll or pat out on a lightly floured surface, keeping the dough thick (up to 1 cm). Cut in favourite shapes. Bake 375 F for 10 to 15 minutes. These freeze beautifully.

Courtesy of L. Campbell



One-bite Molasses Brownies

1 cup chocolate chips or
coarsely chopped bittersweet
chocolate
 $\frac{1}{2}$ cup butter, cut into pieces
3 Tbsp Crosby's Fancy
Molasses
2 large eggs
1 cup sugar
1 tsp vanilla extract
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{4}$ tsp salt
1 cup flour

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 incorporated. Stir in the chocolate mixture. Add the flour and fold in until just combined. Pour the batter into the prepared pan (spreading it out and smoothing the top). Bake 25-30 minutes until a tester comes out clean. Remove to a wire rack and let the brownies cool for at least 20 minutes. Cut into 2-inch squares. Adapted from CHOW.com



MJ's Blueberry Wheat Germ Muffins

½ cup wheat germ
1 ¼ cups flour
½ tsp salt
1 ½ tsp baking soda
½ cup sugar
1 cup of plain yogurt
2 eggs
¼ cup oil
3 Tbsp Crosby's Fancy Molasses
1 cup blueberries

Heat the oven to 350 F and prepare muffin pans. In a medium bowl combine dry ingredients. In another bowl combine yogurt, eggs, oil and molasses. Pour wet mixture over the dry ingredients and mix gently, just until combined. Stir in blueberries. Spoon into prepared muffin pans. Bake for 18-20 minutes. Cool slightly and remove from pan.



No Knead Brown Bread

2 cups boiling water
2 Tbsp butter
2 tsp salt
1 cup rolled oats
2 Tbsp dry yeast
1 cup warm water
2 tsp sugar
⅔ cup Crosby's Fancy Molasses
6 cups flour

In a large bowl combine butter, salt and rolled oats. Pour over the 2 cups of boiling water. Cool to lukewarm. In a small bowl combine the 1 cup warm water and sugar, stir in yeast then add to the cooled oat mixture. Mix in molasses. Gradually add flour. (You may need to turn the dough out onto the counter to incorporate the final cup or two of flour.)

Divide dough in half, shape into loaves and place in two greased loaf pans. Cover with a clean dishtowel and let rise until doubled in bulk (about 1.5 hours). Bake at 350 F for 45 minutes to an hour, until loaves sound hollow when tapped. Remove from pans to cool.



Chocolate Gingerbread

½ cup plus 2 Tbsp butter
 1 cup sugar
 1 ½ cups Crosby's Fancy
 Molasses
 ½ tsp ground cloves
 1 tsp ground cinnamon
 2 tsp ground ginger
 1 ¼ tsp baking soda
 dissolved
 in 2 tsp water
 2 eggs
 1 cup milk
 2 ¼ cups flour
 ¾ cup cocoa
 1 cup chocolate chips

Preheat the oven to 350 F
 and line a 9 x 13 pan with
 parchment paper. In a large
 pot melt the butter along with
 the sugar, molasses and spices.
 Whisk it well and remove from
 heat. Whisk in the milk, eggs
 and baking soda-water mixture.
 Add the flour and cocoa and
 beat. Stir in chocolate chips.
 Pour into prepared pan and
 bake for 55-60 minutes.



Molasses Sticky Buns

2 loaves (16 ounces each)
 frozen bread dough, thawed
 ⅓ cup butter, softened
 ½ cup sugar
 1 ½ tsp ground cinnamon

Molasses Sauce
 1 cup packed brown sugar
 ½ cup butter, cubed

⅓ cup Crosby's
 Fancy Molasses
 3 Tbsp water

Roll out each loaf of bread dough
 into a 10" square. Spread with 1/3
 cup butter to within ½ inch of edges.
 Combine sugar and cinnamon;
 sprinkle over butter. Roll up jelly-roll
 style; pinch seams to seal. Cut each
 roll into eight slices.

For sauce, in a small saucepan, bring
 the brown sugar, butter, water and
 molasses to a boil. Pour into a greased
 13" x 9" baking dish. Place rolls, cut
 side down, in molasses sauce.

Cover and let rise in a warm place
 until doubled in size, about 30
 minutes. Bake at 350° F for 30-35
 minutes or until golden brown. Cool
 in dish for 5 minutes; invert onto a
 serving platter. Serve warm.



Finger-licking Oven Ribs

2 racks of back ribs (4-5 pounds)
1 beer (or 1 cup broth or stock)

RUB:

1 Tbsp onion powder
2 tsp garlic powder
2 tsp paprika
½ tsp smoked paprika
¼ tsp cayenne
1 tsp freshly ground black pepper
1 tsp salt

SLATHER:

½ cup Crosby's Fancy Molasses
½ cup ketchup
2 large cloves of garlic, minced
1 ½ tsp Dijon mustard
1 Tbsp cider vinegar

Braise: Remove membrane covering the bony side of the ribs. In a large roasting pan lay ribs in a single layer meaty side down. Pour over the beer, cover well and braise at 350 F for an hour.

Rub: Remove ribs from pan and rub with the spice mixture. Cut into single ribs. Line a large roasting pan with foil or parchment paper. Place the ribs in a single layer, meaty side up. Bake uncovered at 425 F for 25-30 minutes until browned. Drain fat from pan. Slather meaty side of ribs with a third of the sauce. Bake ribs uncovered another five minutes. Baste again and bake another five minutes. Baste again, if desired.
From www.lcbo.com



Chili Molasses Sweet Potato Wedges

1 Tbsp olive oil
1 Tbsp Crosby's
Fancy Molasses
¼ tsp salt
½ tsp brown sugar
1 Tbsp chili powder
¼ tsp dried chipotle peppers
4 medium sweet potatoes
cut into wedges

Combine first six ingredients and toss with the sweet potato wedges.

Spread in a single layer on a parchment-lined baking sheet. Bake at 400 F for 20 minutes, turning at least once.



Molasses Glazed Grilled Shrimp

4 cloves garlic, minced
½ cup Crosby's Fancy Molasses
2 Tbsp olive oil
1 Tbsp Worcestershire sauce
½ tsp dried thyme
1 tsp paprika
½ tsp dried oregano
¼ tsp cayenne
Pinch of sea salt
freshly ground pepper, to taste
2 Tbsp water
1 ½ lb. raw shrimp, peeled

Combine all ingredients, except the shrimp and mix well. Place shrimp in a dish and add the marinade, tossing to coat. Let marinate in the fridge up to two hours. Thread on prepared skewers and grill over medium heat until done, turning once. Or bake in the dish (marinade and all) in a 450 F oven for about 10 minutes.



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