

WWII Oatmeal Molasses Cookies

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

45 mins

Description

This was my Grandmothers recipe from the 1940s These cookies use molasses in place of brown sugar which was one of the items rationed during World War II and harder to get than white sugar they tell me To me theyre better than regular oatmeal cookies

Ingredients

- - 2 cups all-purpose flour - 2 cups oatmeal - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 teaspoon salt - 1 cup sugar - $\frac{3}{4}$ cup shortening - 5 tablespoons light molasses - 2 eggs
- beaten - 2 teaspoons vanilla extract - $\frac{1}{2}$ cup chopped walnuts (Optional) - $\frac{1}{2}$ cup raisins (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Whisk flour
2. oatmeal
3. baking soda
4. baking powder
5. and salt together in a large bowl. Beat sugar and shortening together in a large bowl until smooth and creamy. Beat in molasses
6. eggs
7. and vanilla. Gradually beat in flour mixture. Stir in walnuts and raisins. Drop teaspoonfuls of dough onto ungreased baking sheets. Bake in the preheated oven until slightly browned
8. 10 to 12 minutes. Cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.