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The
DELAWARE
HERITAGE
Cookbook



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GINGERBREAD BOYS AND GIRLS

<i>1 cup solid vegetable shortening</i>	<i>5 cups sifted flour</i>
<i>1 cup sugar</i>	<i>1½ teaspoons baking soda</i>
<i>1 egg</i>	<i>1 tablespoon ginger</i>
<i>1 cup dark molasses</i>	<i>1 teaspoon ground cloves</i>
<i>2 tablespoons cider vinegar</i>	<i>1 teaspoon cinnamon</i>

Cream together shortening and sugar. Add egg, then molasses and vinegar. Combine dry ingredients in a bowl and add to above mixture.

Divide and wrap in wax paper. Chill in refrigerator 3 or 4 hours. Preheat oven to 370°. Remove one batch at a time, kneading slightly on floured board. Roll out to ½-inch thick. Bake on lightly greased cookie sheet for 8 to 10 minutes (watch carefully).

More joy than job.

Gingerbread men were popular throughout the world. Not only children loved them, but adults too for they would not spoil when taken on long voyages.

This is a specialty of the Robinson House, sometimes referred to as Naamans Tea House in Claymont.