



CHEWY MOLASSES COOKIES

- 1/3 Cup Shortening
- 1/2 Cup Sugar
- 2 Eggs
- 1/2 Cup Molasses
- 2 Tablespoons Milk
- 1 1/4 Cups All Purpose Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Cinnamon
- 1/4 Teaspoon Cloves
- 1/4 Teaspoon Allspice
- 1 Cup Currants
- 1/2 Cup Chopped Nuts
- 2 Teaspoons Vanilla

DIRECTIONS

1. Cream shortening and sugar thoroughly.
2. Stir in eggs, molasses, and milk.
3. Blend well.
4. Blend dry ingredients, stir in.
5. Add currants, nuts, and vanilla.
6. Mix well.
7. Chill several hours.
8. Heat oven to 350 degrees.
9. Drop by teaspoonfuls 2 inches apart on well greased baking sheets.
10. Bake 15 minutes.