

## **Fat Archie Cookies**

2 ½ cups flour (if making drop cookies) OR  
4 cups (approximately) (if rolling out)  
1 teaspoon cinnamon  
1 teaspoon ginger  
1 teaspoon nutmeg (optional)  
1 teaspoon salt

Mix the above and set aside.

In larger bowl:

½ cup shortening (mix)  
½ cup white sugar and  
½ cup brown sugar

Mix the sugar until blended into the shortening.

Add 1 egg – mix well

Add: ½ cup molasses

Mix up ½ cup boiling water with 2 teaspoons baking soda

And add quickly.

Mix well and then add the Dry Ingredients.

If making only drop cookies – you can now drop them by teaspoons onto a parchment lined baking sheet. If rolling out (and you've added the extra flour) – take half the batter and pat into a ball and place between 2 sheets of parchment paper and roll out to about ¼" thickness or however thick you like them. However – if you'd rather not add too much extra flour – put the dough in the fridge for two hours and then roll out while cold. If so desired – you can sprinkle with a little white sugar or leave plain. Bake in a 350 oven for 10 minutes.