

The Holiday Book

Molasses-Inspired Recipes for the Holidays



Crosby's

Cooking with Crosby's Fancy Molasses

My favourite Holiday traditions involve food: the sweet smell of the kitchen filled with Holiday baking, decorating gingerbread cookies, and wrapping homemade treats to give as gifts.

All that is special about the season is tied to the taste, smell and sharing of food that is only prepared this time of year. It's part of what brings us together, after all. And it's at the root of our most meaningful generosity.

From food bank donations to gathering around the table with friends and family, the act of sharing food does more than fill the belly. It connects us with others and feeds the soul.

I hope that this book gives you more reason, and more ways, to share during this season of giving and gathering.

Bridget

Bridget Oland
Crosby's Molasses Kitchen



Crosby's has been importing the world's finest molasses for over one hundred years and takes pride in being one of the world's largest importers of Fancy Molasses. We are committed to maintaining the highest standards of quality and service in all of our fine food products.

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Molasses Walnut Cookies

Makes 2 ½ dozen cookies

1 cup flour

Pinch of ginger and cinnamon

½ cup butter, softened

¼ cup Crosby's Fancy Molasses

2 tsp vanilla extract

1 scant cup ground toasted walnuts

**(a cup of walnut pieces whirled in
the food processor until crumbly)**

About ½ cup icing

sugar, sifted

**(for rolling baked
cookies)**

- Beat butter until creamy then beat in molasses and vanilla. Stir spices into flour and add in three additions. Stir in ground walnuts. Scrape dough into a ball, press into a disk and refrigerate for an hour.
- Preheat oven to 300°F.
- Roll dough into 1" balls and place on a parchment lined baking sheet about 1 ½" apart.
- Bake for 30 minutes.
- When cool roll in icing sugar. Or roll when warm and dust again with sugar when cooled.

Peanut Butter Molasses Cookies

Makes about 2 ½ dozen cookies

<i>2 to 2 ¼ cups flour*</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>2 tsp baking soda</i>	<i>¼ cup butter, softened</i>
<i>1 tsp cinnamon</i>	<i>½ cup peanut butter</i>
<i>1 tsp ginger</i>	<i>1 cup packed brown sugar</i>
<i>½ tsp cloves</i>	<i>1 egg</i>
<i>¼ tsp salt</i>	<i>30 chocolate "kisses"</i>
	<i>or "bugs" (optional)**</i>

- Preheat oven to 325°F. Line cookie sheets with parchment paper.
- In a large bowl, whisk together 2 cups of the flour, baking soda, cinnamon, ginger, cloves, and salt.
- In another large bowl, beat together the molasses, butter, peanut butter brown sugar until smooth. Beat in the egg.
- Stir in the flour mixture a cup at a time and mix until combined. (Add extra ¼ cup of flour if dough seems too soft).
- Shape the dough into 1 ½" balls and place about 2" apart on the cookie sheets. Press with the tines of a fork in a criss-cross pattern.
- Bake 11-13 minutes or until edges are firm.**
- Transfer cookies to a cooling rack.

*Start with the 2 cups of flour and only add the extra ¼ cup if your dough is too soft.

**If you're adding the chocolates: When there are 5 minutes left, remove the pan from the oven and quickly place the chocolates. Return pan to the oven to finish baking.



White Chocolate Truffle Stuffed Molasses Cookies

From www.thereciperebel.com

<i>1 cup brown sugar</i>	<i>1 tsp baking soda</i>
<i>¾ cup butter, melted</i>	<i>1 tsp cinnamon</i>
<i>1 egg</i>	<i>¼ cup sugar (for rolling)</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>6-8 Lindt white chocolate truffles, cut into quarters</i>
<i>2 ¼ cups flour</i>	
<i>1 tsp ginger</i>	

- Preheat oven to 350°F. Line a cookie sheet with parchment paper.
- In a large bowl beat sugar and butter until well combined. Beat in egg and molasses.
- Add flour, ginger, baking soda and cinnamon and beat until completely combined.
- Cover and refrigerate 20 minutes to an hour.
- Shape dough into 1 1/2" balls and flatten the middle with your thumb. Place a truffle piece in the middle and roll the dough around it, being careful not to leave any holes or gaps for it to leak. Roll cookie in granulated sugar and place on a cookie sheet at least 2" apart. Chill for 10 minutes, if you have time.
- Bake 8-10 minutes, until set. Cool slightly before removing from pan to a cooling rack.



German Spice Cookies (Pfeffernusse)

For the cookies:

<i>3 cups flour (I used 1 cup whole wheat pastry flour and two cups of white flour)</i>	<i>½ tsp salt</i>
<i>1 tsp ground cinnamon</i>	<i>½ cup ground almonds</i>
<i>½ tsp baking soda</i>	<i>½ cup butter, at room temperature</i>
<i>½ tsp baking powder</i>	<i>2 tsp packed finely grated lemon zest (from about 2 medium lemons)</i>
<i>½ tsp ground ginger</i>	<i>2 tsp packed finely grated orange zest (from 1 medium orange)</i>
<i>½ tsp ground nutmeg</i>	<i>1 cup packed dark brown sugar</i>
<i>¼ tsp ground allspice</i>	<i>1 large egg</i>
<i>¼ tsp freshly ground black pepper</i>	<i>¾ cup Crosby's Fancy Molasses</i>

For the spiced sugar:

<i>1 cup icing sugar</i>	<i>½ tsp ground nutmeg</i>
<i>1 tsp ground cinnamon</i>	<i>¼ tsp ground allspice</i>
<i>1 tsp ground ginger</i>	

- In a medium bowl whisk together dry ingredients (flour through almonds).
- In a large bowl beat together the butter and lemon and orange zest. Add the brown sugar in three batches and mix until well combined.
- Beat in the egg then the molasses.
- Add the flour mixture in three additions, mixing until just combined.
- Cover and refrigerate the dough until firm, at least 1 hour.
- Roll the dough into one inch balls and place on a parchment lined cookie sheet (at least an inch apart).
- Bake at 350°F for about 12 minutes. (Don't let the bottoms get too dark).
- Let them cool a bit then drop warm cookies into the spiced icing sugar and cool on a rack.



Cardamom Scented Gingersnaps

(This recipe can be halved)

<i>1 ½ cup butter, room temperature</i>	<i>1 ½ tsp ground cardamom</i>
<i>1 cup Crosby's Fancy Molasses</i>	<i>1 cup heavy cream, whipped to stiff peaks</i>
<i>2 cups sugar</i>	
<i>1 Tbsp + 1 tsp ground ginger</i>	<i>9 cups flour (lightly spooned in)</i>
<i>1 Tbsp + 1 tsp cinnamon</i>	<i>1 Tbsp baking soda</i>
<i>2 tsp ground cloves</i>	

- Beat together butter and molasses.
- Beat in sugar and spices.
- With a wooden spoon fold in the whipped cream.
- Whisk together flour and baking soda then add to creamed mixture in three additions.
- Mix until just combined.
- Refrigerate for at least an hour, or overnight.
- Scrape dough onto a lightly floured surface, divide in half.
- On a very lightly floured surface roll to ¼" thickness. Cut into Holiday shapes.
- Preheat oven to 400°F.
- Bake on a parchment lined baking sheet for 5-6 minutes. Watch closely.



Cardamom Scented Gingersnaps

Whole Wheat Gingerbread Cookies

<i>1 cup butter</i>	<i>1 tsp baking soda</i>
<i>1 cup sugar</i>	<i>½ tsp salt</i>
<i>1 egg, beaten</i>	<i>2 tsp ginger</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>2 tsp cinnamon</i>
<i>1 Tbsp lemon juice</i>	<i>½ tsp allspice</i>
<i>3 cups All purpose flour</i>	<i>¼ tsp each, nutmeg, cloves</i>
<i>1 cup whole wheat flour</i>	

- In a large bowl beat butter and sugar until creamy.
- Beat in egg and molasses. Add lemon juice. Sift dry ingredients. Gradually add to creamed mixture.
- When flour is fully incorporated gather dough into a ball, cut in half and pat into two disks.
- Chill for one hour.
- To bake, preheat oven to 350°F.
- Roll dough on a lightly floured surface to ¼" to ½" thick and cut into shapes.
- Bake on a parchment lined baking sheet for 8-10 minutes.



Sparkly Chocolate Ginger Cookies

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

- Line two baking sheets with parchment.
- In a medium bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa.
- In another bowl beat butter and grated ginger.
- 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.
- Chill if you have time.
- Roll dough into 1 1/2- inch balls; roll in granulated sugar.
- Bake at 325°F until the surfaces crack slightly, 10 to 12 minutes.
- Cool and dip in melted chocolate.
- Makes about 3 dozen.



Chocolate Gingerbread Cut-out Cookies

<i>3 ¼ cups flour</i>	<i>1 tsp salt</i>
<i>½ cup cocoa powder</i>	<i>½ cup + 2 Tbsp butter</i>
<i>1 Tbsp ground ginger</i>	<i>½ cup (packed) dark brown sugar</i>
<i>2 tsp cinnamon</i>	<i>1 egg</i>
<i>1 tsp cloves</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>1 Tbsp baking soda</i>	<i>2 oz. bittersweet chocolate, melted</i>
<i>½ tsp baking powder</i>	

- In a medium bowl whisk the flour with the cocoa, ginger, cinnamon, cloves, baking soda, baking powder and salt.
- In a large bowl beat the softened butter with the brown sugar until fluffy.
- Beat in the egg, then molasses, then melted chocolate.
- Add the flour mixture in three batches, incorporating well between additions.
- Scrape dough from bowl and divide into three equal pieces. Pat each piece into a disk, wrap in plastic and refrigerate until chilled.
- Roll out dough on a lightly floured surface to about ¼" thick. (You really won't need much flour.)
- Cut into holiday shapes.
- Place cut-out cookies on a parchment-lined baking sheet.
- Bake at 350°F for about 7 minutes.



Glossy Pecan Toffee Bars

Base:

1 cup + 4 Tbsp butter, softened
6 Tbsp sugar
1 large egg
½ tsp vanilla
2 cups flour
¼ tsp baking powder
½ tsp ground ginger
Pinch of salt

Topping:

1 cup butter, cut into chunks
1 ½ cups light brown sugar, packed
½ cup Crosby's Fancy Molasses
2 Tbsp heavy cream
1 lb pecan halves

To make the base:

- Beat together the butter and sugar. Mix in the egg and vanilla.
- Whisk together the flour, baking powder, ginger and salt and stir into the creamed mixture. Stir just until combined.
- Press into a 9"x13" pan that has been lined with parchment paper. (Ensure that the parchment goes up the sides too).
- Bake at 350°F for 15 minutes.
- Leave the oven on.

To make the topping:

- Combine butter, brown sugar and molasses in a medium sauce pan over low heat. Stir to combine as the butter melts. Raise the temperature to medium and bring to a boil. Boil for three minutes then remove from heat, stir in the heavy cream and pecans.
- Combine well with a rubber spatula then carefully pour, scrape and spread over the baked crust.
- Return to the oven for 30-35 minutes.
- Remove from oven and let cool before cutting.



Molasses Ginger Shortbread

<i>2 cups flour</i>	<i>1/8 tsp ground cloves</i>
<i>1/2 cup icing sugar</i>	<i>1 cup cold butter</i>
<i>1 tsp ground ginger</i>	<i>1/4 cup Crosby's Fancy Molasses</i>
<i>1 tsp cinnamon</i>	<i>granulated sugar (for sprinkling)</i>

- Preheat oven to 325°F.
- Combine flour, icing sugar, and spices in a large bowl.
- Cut in butter with a pastry blender or your fingers, until mixture resembles fine crumbs.
- With a fork or your hands mix in the molasses.
- Knead until mixture forms a ball and divide in half.
- Roll 1/4 to 1/2" thick and cut into shapes. Prick with the tines of a fork, brush with a little milk and sprinkle with granulated sugar.
- Bake for 10-15 minutes or until bottoms just start to turn golden brown (be careful not to overcook).



Cookies in a Jar: Orange Spice Molasses cookies

Ingredients for Jar:

<i>1 cup packed dark brown sugar</i>	<i>1 teaspoon cinnamon</i>
<i>3 cups flour</i>	<i>½ teaspoon ginger</i>
<i>1½ teaspoons baking soda</i>	<i>⅛ teaspoon ground cloves</i>
<i>Grated zest of one orange</i>	<i>¼ teaspoon allspice</i>
<i>(about 1 Tbsp)</i>	<i>⅓ cup dried cranberries</i>

Instructions for Jar:

Place brown sugar in 1-quart jar and pack down firmly and evenly. In medium bowl, combine flour with baking soda, orange zest, cinnamon, ginger, cloves and allspice. Stir well to mix. Spoon flour mixture over brown sugar, pressing down with each addition. Place cranberries over flour mixture and press down to fit all in jar. Place lid on jar to close.

Ingredients for Baking:

<i>1 egg</i>	<i>1 teaspoon vanilla</i>
<i>1 cup (2 sticks) butter, softened</i>	<i>Sugar for rolling (optional)</i>
<i>½ cup Crosby's Fancy Molasses</i>	

Instructions for Baking:

Preheat oven to 375°F. Empty contents of jar into large mixing bowl. Add egg, butter, molasses and vanilla. Beat on low speed or by hand until dough is thoroughly blended. Drop by rounded teaspoonful onto parchment lined cookie sheet. Or form into balls and roll in sugar if you prefer more of a crackle top cookie. Bake for 7 to 9 minutes or until set. Makes about 4 dozen.



Apple Cranberry Sauce

<i>1 pound of cranberries, picked over and washed</i>	<i>½ tsp cinnamon</i>
<i>1½ cups sugar</i>	<i>⅛ tsp allspice</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>⅛ tsp ground cloves</i>
<i>2 apples, peeled, cored and diced</i>	

In a large pot combine the cranberries, sugar, molasses and apples. Cover and place on medium heat, stirring from time to time. Bring to a boil and cook for about 10 minutes, stirring often. Uncover, turn the heat down to a simmer and cook another 10 to 15 minutes. Stir in the spices.



Gingerbread-spiced Almonds

<i>1 Tbsp butter</i>	<i>¼ tsp cloves</i>
<i>2 Tbsp Crosby's Fancy Molasses</i>	<i>Pinch cayenne or a few grinds of black pepper</i>
<i>1 Tbsp sugar</i>	<i>⅓ tsp salt</i>
<i>1½ tsp ginger</i>	<i>2 cups raw almonds (or your favourite nut)</i>
<i>1½ tsp cinnamon</i>	

In a medium saucepan over medium heat melt the butter with molasses, sugar, spices and salt. Stir to combine and continue to stir until sugar has dissolved. When mixture starts to bubble add nuts and stir until well coated. Turn nuts onto a parchment lined baking sheet, spread in a single layer, and bake at 300°F until nuts are nicely toasted, about 20 minutes. Stir from time to time while baking and begin testing after 15 minutes or so (you don't want the nuts to get too brown). Cool and break into pieces. Store in an airtight container for up to two weeks.



Apple Cranberry sauce



Gingerbread-spiced almonds



Five-spice Candied Nuts

<i>¼ cup butter</i>	<i>2 tsp Chinese Five Spice Powder</i>
<i>5 Tbsp brown sugar</i>	<i>1 tsp cumin</i>
<i>3 Tbsp Crosby's Fancy Molasses</i>	<i>½ tsp black pepper</i>
<i>¼ cup water</i>	<i>4 cups mixed nuts (raw)</i>
<i>1 tsp sea salt</i>	

In a large saucepan or wok, melt butter. Add sugar, molasses, water, salt and spices. Stir until sugar dissolves. Add nuts to the mixture and cook until syrup thickly coats nuts, stirring frequently (5 minutes or so). Transfer to a parchment lined baking sheet. Bake until nuts are lightly toasted and a little crisp (10-15 minutes). Test a few times to ensure you don't overcook the nuts and the syrup doesn't burn.



More About Molasses

Fancy Molasses

The highest grade of molasses available, fancy molasses is the pure juice of the sugar cane, condensed, inverted and purified. It is 100% natural and contains no additives or preservatives. It is lighter in colour than the other molasses products, and the flavour is tangy sweet. All the recipes in this cook book are made with fancy molasses.



Cooking Molasses

Cooking molasses is a blend of blackstrap and fancy molasses. It is thicker and darker than fancy molasses – less sweet, with a more “full-flavoured” taste. Any product made with cooking molasses will have a much more robust “molasses” flavour than if fancy molasses is used.



Blackstrap Molasses

Blackstrap molasses is the highly-concentrated, final by-product of the refined sugar manufacturing process. As the sugar crystallizes, the residual cane juice thickens into a dark mass and is separated out through a centrifuge. The resulting molasses is very dark with a robust, somewhat bitter flavour. Like fancy molasses, it is a pure product and contains no added sulphates or sulphites. Blackstrap molasses is recognized for its health benefits and is an excellent source of many minerals and nutrients including iron, magnesium and calcium.



We Don't Add Sulfur

Sulphur dioxide and/or sulfites used to be added to molasses as a preservative or bleaching agent and causes an unpleasant aftertaste. Crosby's does not add sulphur to any of our products.



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on molasses visit www.crosbys.com.

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