

BAKING + MOLASSES

CROSBY'S



SINCE 1879

The Holiday Book

Molasses-Inspired Recipes for the Holidays



SOMETIMES SLOW
IS A GOOD THING

COOKING WITH CROSBY'S FANCY MOLASSES

My favourite Holiday traditions involve food. 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, 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 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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MAPLE MOLASSES CANDIED PECANS

MAPLE MOLASSES CANDIED PECANS

- Preheat oven to 325°F. Line a cookie sheet with parchment paper. Have a second sheet of parchment nearby.
 - Combine all ingredients except pecans in a medium pot. Stir to combine then stir in pecans.
 - Warm over medium heat until mixture is very runny (don't boil) for about two minutes, stirring constantly.
 - Pour mixture onto prepared pan and spread into a single layer.
 - Bake for 10 minutes. Remove from oven and stir well then spread out again to a single layer. Bake until deep golden brown, about 8-12 minutes more. Watch carefully so they don't overcook.
 - Remove from oven, stir again and then spread on the reserved sheet of parchment to cool. (Moving the pecans to a clean sheet of parchment will keep them looking tidy.)
- 2 Tbsp pure maple syrup
3 Tbsp Crosby's Fancy Molasses
1 Tbsp olive oil
½ tsp cinnamon
Pinch of cayenne (optional)
½ tsp kosher salt
2 cups pecans (raw)*



HONEY MOLASSES ALMOND TUILES

HONEY MOLASSES ALMOND TUILES

- In a medium saucepan melt butter over medium heat. Stir in brown sugar, molasses, honey, lemon juice and salt. Cook, stirring constantly, until sugar is dissolved (2 min.). Remove from heat and stir in flour and almonds. Chill until firm (about an hour).
 - Preheat oven to 350°F and line large baking sheets with parchment paper.
 - Using a teaspoon measuring spoon, scoop batter and roll into balls. Arrange on baking sheet about 3" apart.
 - Bake until golden and bubbly, about 8 minutes. Let cool until starting to firm up (about 90 seconds).
 - Using a spatula, lift cookies and drape over a rolling pin or slender bottles until firm. Or, roll soft cookies around a thick handled wooden spoon. If the cookies aren't setting quickly lay them back on the cookie sheet and back for another minute or so. (Watch closely so they don't burn.)
 - Transfer directly to rack to cool completely.
 - Refrigerate dough between batches to firm up.
 - Makes about 50 cookies.
- ½ cup butter
½ cup packed brown sugar
3 Tbsp Crosby's Fancy Molasses
1 Tbsp honey
1 Tbsp lemon juice
Pinch salt
¾ cups all-purpose flour
½ cup + 1 Tbsp sliced almonds*



WHITE CHOCOLATE TRUFFLE STUFFED MOLASSES COOKIES

- 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.

1 cup brown sugar
3/4 cup butter, melted
1 egg
1/4 cup Crosby's Fancy Molasses
2 1/4 cups flour
1 tsp ginger
1 tsp baking soda
1 tsp cinnamon
1/4 cup sugar (for rolling)
6-8 Lindt white chocolate truffles, cut into quarters



CHEWY COCONUT MACAROONS MAKES 24 MACAROONS

- Whisk together the flour, salt and both kinds of coconut.
- In a double boiler or a metal bowl suspended above a pot of barely simmering water, whisk the egg whites with the sugar, molasses and vanilla until mixture warm to the touch and opaque (110°F). Remove from heat and pour over the dry ingredients. Fold to combine and set aside for 15 minutes to allow the coconut to absorb some of the liquid.
- Preheat oven to 325°F. Form mixture into 1" to 1 1/2" balls and place on a parchment-lined baking sheet.
- Bake 20-25 minutes until golden brown. Rotate baking sheet halfway through cooking.
- Let cool then dip in melted chocolate.

1/2 cup flour (can use gluten-free)
1/4 tsp salt
1 1/2 cups unsweetened coconut (fine)
1 1/2 cups unsweetened flaked coconut (wide)
4 egg whites
2/3 cup sugar
2 Tbsp Crosby's Fancy Molasses
1 tsp vanilla
Chocolate for dipping (optional)



MOLASSES WALNUT COOKIES

MAKES 2 ½ DOZEN 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.

*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 whirred in
the food processor until crumbly)
About ½ cup icing sugar, sifted
(for rolling baked cookies)*



PEANUT BUTTER MOLASSES COOKIES

MAKES ABOUT 2 ½ DOZEN COOKIES

- 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.

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

*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.

GERMAN SPICE COOKIES (PFEFFERNUSSE)

- 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.

For the cookies:

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

For the spiced sugar:

1 cup icing sugar
 1 tsp ground cinnamon
 1 tsp ground ginger
 ½ tsp ground nutmeg
 ¼ tsp ground allspice





CARDAMOM SCENTED GINGERSNAPS

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CARDAMOM SCENTED GINGERSNAPS (THIS RECIPE CAN BE HALVED)

- 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.

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



WHOLE WHEAT GINGERBREAD COOKIES

WHOLE WHEAT GINGERBREAD COOKIES

- 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.

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



SPARKLY CHOCOLATE GINGER COOKIES

- 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.

1/2 cup chocolate chips
 (the darker the better)
 1 1/2 cups plus 1 Tbsp flour
 1 1/4 tsp ground ginger
 1 tsp ground cinnamon
 1/4 tsp ground cloves
 1/4 tsp ground nutmeg
 1 Tbsp unsweetened
 cocoa powder
 1/2 cup butter
 1 Tbsp freshly grated ginger
 1/2 cup dark-brown sugar,
 packed
 1/2 cup Crosby's Fancy Molasses
 1 tsp baking soda
 1/2 cup granulated sugar
 (for rolling)
 1 cup white chocolate chips,
 melted (for dipping)



CHOCOLATE GINGERBREAD CUT-OUT COOKIES

- 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 1/4" 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.

3 1/4 cups flour
 1/2 cup cocoa powder
 1 Tbsp ground ginger
 2 tsp cinnamon
 1 tsp cloves
 1 Tbsp baking soda
 1/2 tsp baking powder
 1 tsp salt
 1/2 cup + 2 Tbsp butter
 1/2 cup (packed) dark brown sugar
 1 egg
 1/2 cup Crosby's Fancy Molasses
 2 oz. bittersweet chocolate, melted

A close-up photograph of several square toffee bars. Each bar has a thick, dark brown, glossy toffee top layer studded with pecan halves. The bars are arranged on a white surface, possibly parchment paper, and are set on a gold-rimmed plate. The lighting is bright, highlighting the sheen of the toffee.

GLOSSY PECAN TOFFEE BARS

GLOSSY PECAN TOFFEE BARS

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.

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

A close-up photograph of several rectangular molasses ginger shortbread cookies. The cookies are golden-brown with a slightly textured surface and are topped with a sprinkling of coarse granulated sugar. They are arranged on a white surface, possibly parchment paper.

MOLASSES GINGER SHORTBREAD

MOLASSES GINGER SHORTBREAD

- 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 ¼ to ½" 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).

2 cups flour
½ cup icing sugar
1 tsp ground ginger
1 tsp cinnamon
¼ tsp ground cloves
1 cup cold butter
¼ cup Crosby's Fancy Molasses
granulated sugar (for sprinkling)

ORANGE SPICE MOLASSES COOKIES



COOKIES IN A JAR: ORANGE SPICE MOLASSES COOKIES

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.

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.

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

Ingredients for Baking:

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

APPLE CRANBERRY SAUCE



APPLE CRANBERRY SAUCE

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.

1 pound of cranberries,
picked over and washed
1½ cups sugar
½ cup Crosby's Fancy Molasses
2 apples, peeled, cored and diced
½ tsp cinnamon
¼ tsp allspice
¼ tsp ground cloves



GINGERBREAD-SPICED ALMONDS

GINGERBREAD-SPICED ALMONDS

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.

*1 Tbsp butter
2 Tbsp Crosby's Fancy Molasses
1 Tbsp sugar
1½ tsp ginger
1½ tsp cinnamon
¼ tsp cloves
Pinch cayenne or a few
grinds of black pepper
½ tsp salt
2 cups raw almonds
(or your favourite nut)*



FIVE-SPICE CANDIED NUTS

FIVE-SPICE CANDIED NUTS

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.

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



GINGERBREAD LATTE WITH MOLASSES

GINGERBREAD LATTE WITH MOLASSES

ONE SERVING

- In a mug stir together the coffee, molasses and spices.
- Bring the milk to a simmer, either on the stovetop or in a microwave.
- Froth the milk with a whisk or frother.
- Pour frothed milk over the coffee, sprinkle lightly with gingerbread spices and serve.

½ cup espresso or strong coffee
½ Tbsp Crosby's Fancy Molasses
¼ tsp or a generous pinch
gingerbread spices (recipe below)
½ cup milk

GINGERBREAD SPICE BLEND

Blend spices and store in a cool, dry place.

2 tsp ginger
2 tsp cinnamon
½ tsp allspice
¼ tsp nutmeg
½ tsp cloves



HOT MILK WITH GINGERBREAD SPICES AND MOLASSES

HOT MILK WITH GINGERBREAD SPICES AND MOLASSES

- In a small pot bring the milk to a simmer.
- Remove from the heat and whisk in the molasses and spices.
- Pour into your favourite cup.
- Makes one serving.

1 cup of milk (can use coconut milk)
1 Tbsp Crosby's Fancy Molasses
Generous pinch of gingerbread spices



Nutrition Facts		Valeur nutritive	
Per 1 tbsp (20 g) / pour 1 c. à soupe (20 g)			
Amount		% Daily Value	
Teneur		% valeur quotidienne	
Calories / Calories 60			
Fat / Lipides 0 g		0 %	
Saturated / saturés 0 g			
+ Trans / trans 0 g		0 %	
Cholesterol / Cholestérol 0 mg		0 %	
Sodium / Sodium 0 mg		0 %	
Potassium / Potassium 190 mg		5 %	
Carbohydrate / Glucides 15 g		5 %	
Fibre / Fibres 0 g		0 %	
Sugars / Sucres 13 g			
Protein / Protéines 0.2 g			
Vitamin A / Vitamine A		0 %	
Vitamin C / Vitamine C		0 %	
Calcium / Calcium		2 %	
Iron / Fer		6 %	
Riboflavin / Riboflavine		25 %	
Vitamin B ₆ / Vitamine B ₆		4 %	
Magnesium / Magnésium		4 %	
Copper / Cuivre		2 %	
Manganese / Manganèse		4 %	

Fancy Molasses

Fancy Molasses is the highest grade of molasses. It's made from pure sugarcane juice that has been inverted into a syrup (not unlike the maple syrup-making process). Fancy molasses is tangy sweet in flavor. It contains no additives, is unsulfured, gluten-free and non-GMO. Our fancy molasses is considered a source of iron and a good source of riboflavin.

MOLASSES 100% NATURAL

- Tasty & nutritious
- Made from pure sugarcane
- A source of iron, magnesium and potassium
- No preservatives
- Gluten free
- Non-GMO

MORE ABOUT OUR 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 a nutrient-rich product with a robust, bitter-tart flavor. Crosby's blackstrap is a byproduct of the raw sugar manufacturing process. It is nutrient dense and is considered a good source of iron and magnesium and an excellent source of riboflavin and potassium. It is also considered a source of calcium, selenium, vitamin B6, manganese and copper.



We Don't Add Sulfur

Crosby's fancy molasses is unsulfured.

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