

BAKING + MOLASSES

CROSBY'S



SINCE 1879

GINGERBREAD FAVOURITES

Volume 5

SOMETIMES SLOW
IS A GOOD THING

Crosby's

COOKING WITH CROSBY'S FANCY MOLASSES

Warmly spiced cakes, cookies and breads are cold weather comfort food. And I say the spicier the better when the temperature dips.

In this updated Gingerbread e-book you'll find some of our favourite recipes for gingerbread cakes, cookies, muffins and more. They'll warm you from the inside out and will have your home smelling like the coziest place on earth.

Enjoy!

Midget

Bridget

Crosby's Molasses Kitchen



Crosby's has been importing the world's finest molasses for over 140 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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CHOCOLATE GINGERBREAD COOKIES

MAKES 3 DOZEN

3 ¼ cups all-purpose flour, spooned in
3 tsp ground ginger
2 tsp ground cinnamon
½ tsp ground cloves
½ tsp ground nutmeg
2 tsp baking soda
2 Tbsp unsweetened cocoa powder
1 cup butter, softened
¾ cup light-brown sugar,
lightly packed
¾ cup Crosby's Fancy Molasses
½ cup granulated sugar (for rolling)
1 cup white chocolate chips, melted
(optional - for dipping)
Hershey's Hugs or Kisses
(optional - for topping)

Line baking sheet with parchment paper.

In a medium bowl, whisk together flour, spices, baking soda & cocoa. In another bowl beat butter & brown sugar. Beat in molasses. Stir half of flour mixture into butter mixture, then the remaining half. Chill for 30 minutes, if you have time.

Preheat oven to 350°F. Roll dough into 1 ½ - inch balls; roll in granulated sugar. Place cookies on baking sheet about 2" apart.

Bake about 12 minutes, until the surfaces crack slightly.

Cool and dip in melted chocolate.

Other variation:

If using the Hugs: Remove the cookies from the oven at the 8 minute mark. Top with unwrapped Hugs and return to oven for remainder of baking time.



MOLASSES GINGER SHORTBREAD



2 cups flour, spooned in
½ cup icing sugar
1 tsp ground ginger
1 tsp cinnamon
⅛ tsp ground cloves
1 cup cold butter
¼ cup Crosby's Fancy Molasses
granulated sugar (for sprinkling)

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.
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).

WHOLE WHEAT GINGERBREAD CUT OUT COOKIES



1 cup butter
1 cup sugar
1 egg, room temperature
½ cup Crosby's Fancy Molasses
2 Tbsp lemon juice
3 cups all-purpose flour, spooned in
1 cup whole wheat flour, spooned in
1 tsp baking soda
½ tsp salt
2 tsp ginger
2 tsp cinnamon
½ tsp allspice
¼ tsp each, nutmeg, cloves

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

GINGERBREAD CRINKLE COOKIES



¾ cups butter, softened
¾ cup brown sugar, firmly packed
1 large egg, room temperature
½ cup Crosby's Fancy Molasses
2 ¾ cups all-purpose flour, spooned in
2 tsp baking soda
1 Tbsp ground ginger
1 tsp cinnamon
½ tsp salt
Sugar for rolling

Preheat oven to 350°F.

Cream butter and sugar until sugar is no longer gritty and mixture is light in colour.

Beat in the egg then the molasses.

Whisk together the flour, baking soda, spices and salt. Beat into the butter mixture in three additions.

Scoop dough in 1 ½ Tbsp. portions and form into balls

Place extra sugar in a bowl and roll cookies in sugar.

Place on parchment-lined baking sheet.

Bake 12-15 minutes until set and crackly on top.

BAKING TIP



I use a medium cookie scoop to make portioning the dough go faster and so my cookies are uniform in size. If you don't have a cookie scoop you can portion them in heaping tablespoons of dough

GINGERBREAD WHOOPIE PIES



3 cups flour, spooned in
2 tsp ginger
2 tsp cinnamon
¼ tsp nutmeg
1 tsp baking soda
¼ tsp salt
¾ cup butter, softened
¾ cup packed brown sugar
½ cup Crosby's Fancy Molasses
1 egg, room temperature
1 tsp vanilla
½ cup sugar, for rolling (optional)

Simple Butter Frosting:

¼ cup butter, softened
1½ cups icing sugar, sifted
½ to 1 Tbsp milk or cream
1 tsp vanilla

In a medium bowl whisk flour, ginger, cinnamon, nutmeg, baking soda, and salt.

In a large bowl beat butter and brown sugar until light and fluffy. Add molasses, egg, and vanilla – beat until well combined. Gradually add the flour mixture until well combined. Cover in plastic wrap and refrigerate for 4 hours – or overnight.

Preheat oven to 350°F. Scoop the dough into 1 1/2-inch balls and roll in granulated sugar. Place 2 inches apart on parchment baking sheets.

Bake 12-14 minutes or until set. Cool before sandwiching with frosting.

SIMPLE BUTTER FROSTING:

Beat the butter with half a cup of the icing sugar.

Stir in ½ Tbsp of the cream and the vanilla.

Add remaining icing sugar and beat until smooth, adding additional milk if required.

ORANGE SPICE GINGERBREAD CAKE



½ cup of white sugar
½ cup of butter, softened
1 egg, room temperature
1 cup of Crosby's Fancy Molasses
Zest of 1-2 oranges
2½ cups of flour, spooned in
1½ tsp baking soda
1 tsp baking powder
½ tsp salt
1 tsp cinnamon
1 ½ tsp ginger
¼ tsp cloves
¼ tsp cardamom
1 cup of hot water

Preheat oven to 350°F and line a 9"x9" pan with parchment paper.

In a medium bowl, whisk together flour, baking soda, baking powder, salt and spices.

In a large bowl cream butter and sugar then beat in egg and molasses. Stir in orange zest.

Gradually stir the dry ingredients into the creamed mixture. Stir in the hot water.

Pour into a prepared pan.

Bake at 350 until a tester comes out clean, 40-45 minutes.

SOUR CREAM GINGERBREAD LOAF



2 eggs, room temperature
½ cup sour cream or Greek yogurt
½ cup Crosby's Fancy Molasses
½ cup brown sugar
1 ½ cups flour, spooned in
1 tsp baking soda
1 tsp ginger (or a blend of your favourite gingerbread spices)
½ cup melted butter

Preheat oven to 350°F.

Grease and flour an 9"x5" loaf pan or line it with parchment paper.

Beat eggs well. Add sour cream, molasses and sugar.

Whisk flour with baking soda and ginger and stir into the egg mixture. Add butter and beat well.

Pour into prepared pan and bake for 50-60 minutes or until the top springs back when lightly pressed and the edges start to pull away from the sides of the pan.

ONE-BOWL GINGERBREAD CAKE FOR A CROWD



2½ cups flour, spooned in
2 tsp cinnamon
2 tsp ginger
1 tsp baking soda
¼ tsp salt
½ cup butter, softened
1 cup sugar
2 eggs, room temperature
1 cup Crosby's Fancy Molasses
1 cup boiling water

Preheat oven to 350°F and grease a 9" x 13" pan or line it with parchment paper.

In a large bowl beat butter with sugar. Beat in eggs then molasses. Beat in water.

Sprinkle over the flour, spices, baking soda and salt and beat until smooth.

Pour into prepared pan and bake until a tester comes out with just a few moist crumbs attached, about 45 minutes to an hour.

Serve with cinnamon whipped cream.

OLD-FASHIONED GINGERBREAD



2 cups flour, spooned in
1½ tsp baking soda
½ tsp salt
½ cup sugar
1 tsp ginger
1 tsp cinnamon
½ cup soft butter
¾ cup Crosby's Fancy Molasses
1 egg, room temperature
1 cup boiling water

Preheat oven to 350°F.

Grease and flour an 8"x 8" square pan (or line the pan with parchment paper.)

Sift together dry ingredients in a large bowl.

Add the butter, molasses and egg and beat for one minute.

Add the boiling water.

Beat for another one minute and turn into prepared pan.

Bake 50-55 minutes, or until cake springs back when lightly touched.

CHOCOLATE GINGERBREAD BUNDT CAKE

3 cups flour, spooned in
3 Tbsp cocoa powder
2 tsp baking powder
1 tsp baking soda
1 Tbsp ginger
2 tsp cinnamon
½ tsp salt
½ tsp nutmeg
¼ tsp cloves
¾ cup butter, room temperature
1 ½ cups sugar
3 eggs, room temperature
½ cup Crosby's Fancy Molasses
1 tsp vanilla
2 cups sour cream

Preheat oven to 350°F. Grease a 9 or 10-in. bundt or tube pan and dust with flour.

In a medium bowl, whisk together the flour, cocoa, baking powder, baking soda, ginger, cinnamon, salt, nutmeg and cloves.

In another bowl, beat butter and sugar until light and fluffy. Beat in eggs one at a time. Beat in molasses and vanilla.

Add the dry mixture to the creamed mixture in three additions, alternating with the sour cream (beginning and ending with the dry mixture).

Scrape batter into prepared pan and smooth the top. Bake 50 minutes to an hour, until a tester comes out clean when inserted into centre of cake and when the cake starts to pull away from the sides of the pan.

Cool cake in pan for 10-20 minutes, then invert onto a cooling rack. When ready to serve, sprinkle over icing sugar.

MOLASSES TOFFEE SAUCE

½ cup butter
½ cup lightly packed brown sugar
3 Tbsp Crosby's Fancy Molasses
1 cup plus 3 Tbsp 35% cream
1 tsp pure vanilla

Melt the butter, brown sugar and molasses in a heavy bottom medium size pot. (The pot needs to be tall enough to allow for foaming.)

When the mixture is incorporated, slowly add the cream.

Boil rapidly for 5 minutes.

Remove from the heat and add the vanilla.



DENISE'S SOAKED GINGER CAKE

2¼ cups flour, spooned in
¾ cup sugar
1 tsp baking powder
2 tsp cinnamon
1 tsp ginger
½ tsp baking soda
½ tsp salt
½ tsp nutmeg
¼ tsp cloves
¾ cup water
¾ cup oil
¾ cup Crosby's Fancy Molasses
2 eggs, room temperature

In a large bowl combine dry ingredients.

In another bowl beat together the water, oil, eggs and molasses.

Add wet ingredients to dry and mix well.

Pour into a greased 8" x 8" pan.

Bake at 350°F for 45 -55 min until the edges of the cake start to pull away from the sides of the pan.

While the cake is in the oven prepare the sauce:

Brown Sugar Sauce

In a medium pot combine 1 cup brown sugar, ½ cup butter and

⅓ cup water. Heat until butter is melted and sugar is dissolved.

When cake is cooked, cool in pan for 10 minutes then prick with a fork or skewer and pour over the sauce. Serve cake warm with whipped cream.



EASY APPLE GINGERBREAD

8 SERVINGS



½ cup oil
2 cups all-purpose flour, spooned in
1 ½ teaspoons baking soda
1 tsp ginger
1 tsp cinnamon
½ tsp cloves
½ tsp salt
½ cup Crosby's Fancy Molasses
½ cup brown sugar
1 egg, room temperature
1 tsp vanilla
½ cup boiling water
4 tart apples peeled and cut into
½ inch chunks

In a medium bowl whisk the flour, baking soda, ginger, cinnamon, cloves, and salt.

In another bowl whisk oil, molasses, brown sugar, egg, vanilla and ½ cup boiling water.

Add the wet mixture to the dry mixture and stir just until combined.

Gently fold in the apples.

Scrape batter into a greased and floured 9" round cake pan.

Bake at 350°F for 45 minutes (or until a tester comes out clean).

GINGERBREAD SCONES WITH VANILLA GLAZE

6-8 SERVINGS



2 cups flour, spooned in
(can use 1/2 cup whole wheat)
1 Tbsp baking powder
1 tsp gingerbread spice
(or half cinnamon, half ginger)
2 Tbsp sugar
½ cup cold butter, cut into cubes
Scant ¼ cup of
Crosby's Fancy Molasses
½ cup milk

Glaze:

½ cup icing sugar
1 Tbsp milk
½ tsp vanilla

To make the scones:

Preheat the oven to 400°F and line a baking sheet with parchment paper.

In a large bowl, whisk together the flour, baking powder, spices and sugar.

Cut in the butter until it's pea-sized. (You can do this step in the food processor.)

In a small bowl whisk together the molasses and milk. Pour over the flour mixture and stir to combine.

When mixture almost comes together scrape onto a lightly floured counter and knead to combine.

Gather dough into a ball and gently press it into the shape of a disk about ¾" thick. Place on prepared sheet.

Score into eight wedges.

Bake for about 18 minutes, or until golden and the top springs back slightly when touched.

To glaze:

Whisk together the glaze ingredients.

Let scones cool for about 10 minutes then pour over the glaze.

BUTTERMILK GINGERBREAD MUFFINS

10-12 MUFFINS



1½ cups whole wheat flour, spooned in
⅔ cup all-purpose flour, spooned in
2½ tsp baking soda
⅓ cup brown sugar
1 Tbsp ground ginger
1 tsp cinnamon
⅛ tsp cloves
½ tsp salt
1 egg, room temperature
⅓ cup vegetable oil
½ cup Crosby's Fancy Molasses
¾ cup buttermilk
Coarse sugar for sprinkling (optional)

Preheat oven to 375°F. Prepare muffin pan.
In a large bowl, whisk flours with sugar, baking soda, spices and salt. In another bowl, lightly beat the egg then whisk in the oil and molasses. When well combined whisk in the buttermilk.
Make a well in the dry ingredients and pour in the egg mixture. Stir gently until just combined taking care not to overmix.
Spoon into prepared pan. Sprinkle with coarse sugar, if using.
Bake for 15-20 minutes until the tops spring back when lightly touched.
Best eaten within a couple of days. Can be frozen up to three months.

HEALTHY GINGERBREAD MUFFINS

ADAPTED FROM PINCH OF YUM | MAKES 12 MUFFINS



½ cup oil
½ cup Crosby's Fancy Molasses
⅓ cup honey or maple syrup
1 egg, room temperature
½ cup yogurt or sour cream
½ cup milk
1½ cups flour, spooned in
1 cup whole wheat or flour, spooned in
1½ tsp baking soda
¼ tsp salt
1 tsp cinnamon
1 tsp ground ginger
Coarse sugar for topping (optional)

Preheat the oven to 375°F. Grease a muffin tin or line with paper liners.
In a medium bowl, whisk the oil, molasses and honey. Whisk in the egg then yogurt and milk.
In another bowl combine the flours, baking soda, salt and spices.
Add wet to dry ingredients and stir gently just until combined. (Batter will be lumpy).
Spoon batter into muffin tins and sprinkle with coarse sugar (if using).
Bake for 15 to 20 minutes. (Muffins baked in a dark pan will cook more quickly). Let cool in tins for about 10 minutes before removing to a cooling rack.

GINGERBREAD SPICED ALMONDS



1 Tbsp butter
2 Tbsp Crosby's Fancy Molasses
1 Tbsp sugar
1 ½ tsp ginger
1 ½ tsp cinnamon
¼ tsp cloves
Pinch cayenne or a few grinds
of black pepper
⅓ tsp salt
2 cups raw almonds
(or your favourite nut)

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, 20-30 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.

WHITE CHOCOLATE GINGERBREAD FUDGE



14 ounce (396g) can
sweetened condensed milk
(not lite)
¾ cups (585g) white
chocolate chips, divided
1 Tbsp heavy cream
1 tsp vanilla extract
3 Tbsp Crosby's Fancy Molasses
1 tsp cinnamon
½ tsp ginger
¼ tsp nutmeg
¼ tsp allspice

Line an 8" pan with parchment paper, leaving a little overhang.

In a medium heavy bottomed saucepan over medium-low heat, combine sweetened condensed milk and 3 cups of the white chocolate chips. Stir until the chocolate chips have melted. Stir in the tablespoon of heavy cream and the vanilla.

Pour half of this mixture into a smaller saucepan and place it over medium-low heat. (Set remaining aside.) Stir in the remaining ¼ cup of white chocolate chips, molasses and spices. Stir until chocolate has melted.

You will now have two mixtures: gingerbread and plain white chocolate.

Beginning with the plain white mixture, spread a thin layer in the bottom of the lined baking pan. (If it's too thick, rewarm before pouring into the bottom of the baking pan.) The white mixture is firmer so must be used as the base of the fudge.

Drizzle some gingerbread mixture on top, followed by more white mixture and continue alternating until both mixtures are used up.

Use a butter knife or wooden skewer to swirl the two mixtures together.

Refrigerate until firm (about five hours) and cut into one-inch pieces. Store in an airtight container for up to two weeks, or freeze (double wrapped) for up to two months.



Nutrition Facts Valeur nutritive	
Per 1 tbsp (20 g) / pour 1 c. à soupe (20 g)	
Amount Teneur	% Daily Value % 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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