

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

We hope that our updated Holiday e-book inspires you to bake some memories this year and fill your home with the sparkle and cheer of a festive December.

Enjoy!

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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MOLASSES WALNUT COOKIES

MAKES 2 ½ DOZEN COOKIES



1 cup flour, spooned in
Pinch of ginger and cinnamon
½ cup butter, room temperature
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.

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 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).

CARDAMOM GINGERSNAPS

(THIS RECIPE CAN BE HALVED)



1½ 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
1½ tsp ground cardamom
1 cup heavy cream, whipped
to stiff peaks
9 cups flour (lightly spooned in)
1 Tbsp baking soda

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.

PEANUT BUTTER MOLASSES COOKIES

MAKES ABOUT 2 ½ DOZEN COOKIES



2 to 2¼ cups flour*, spooned in

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, room temperature

½ cup peanut butter

1 cup packed brown sugar

1 egg, room temperature

30 chocolate "kisses" or "hugs"
(optional)**

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.

GERMAN SPICE COOKIES (PFEFFERNUSSE)

FOR THE COOKIES:

3 cups flour, spooned in
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, 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, room temperature
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

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.



warm
AND COZY

SPARKLY CHOCOLATE GINGER COOKIES

MAKES ABOUT 3 DOZEN



½ cup chocolate chips
1¾ cups flour, spooned in
1 ¼ tsp ground ginger
1 tsp ground cinnamon
¼ tsp ground cloves
¼ tsp ground nutmeg
1 Tbsp unsweetened cocoa powder
½ cup butter, room temperature
½ cup dark-brown sugar, packed
½ cup Crosby's Fancy Molasses
1 tsp baking soda
½ cup granulated sugar
(for rolling)
1 cup white chocolate chips, melted (for dipping)

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 brown sugar until combined. Add molasses; beat until combined.

In a small bowl, dissolve baking soda in 1 ½ 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 ½-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.

WHOLE WHEAT GINGERBREAD COOKIES



1 cup butter, room temperature

1 cup sugar

1 egg, room temperature

½ cup Crosby's Fancy Molasses

1 Tbsp lemon juice

3 cups All purpose flour, spooned in

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

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.

CHOCOLATE GINGERBREAD CUT-OUT COOKIES



3¼ cups flour, spooned in
⅓ cup cocoa powder
1 Tbsp ground ginger
2 tsp cinnamon
1 tsp cloves
1 Tbsp baking soda
½ tsp baking powder
1 tsp salt
½ cup + 2 Tbsp butter, room temperature
½ cup (packed) dark brown sugar
1 egg, room temperature
½ cup Crosby's Fancy Molasses
2 oz. bittersweet chocolate, melted

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.

GINGERBREAD CRINKLE COOKIES



¾ cups butter, room temperature
¾ cup brown sugar, firmly packed
1 large egg, room temperature
⅓ cup Crosby's Fancy Molasses
2¾ 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

MAPLE MOLASSES CANDIED PECANS



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)

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.)

HONEY MOLASSES ALMOND TILES

MAKES ABOUT 50 COOKIES



½ cup butter, room temperature
½ cup packed brown sugar
3 Tbsp Crosby's Fancy Molasses
1 Tbsp honey
1 Tbsp lemon juice
Pinch salt
⅔ cups all-purpose flour, spooned in
½ cup + 1 Tbsp sliced almonds

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.

GINGERBREAD-SPICED ALMONDS



1 Tbsp butter, room temperature
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)

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.

FIVE-SPICE CANDIED NUTS



¼ cup butter, room temperature
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)

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.

CHEWY COCONUT MACAROONS

MAKES 24 MACAROONS



½ cup flour, spooned in (can use gluten-free)
¼ tsp salt
1½ cups unsweetened coconut (fine)
1½ cups unsweetened flaked coconut (wide)
4 egg whites, room temperature
⅔ cup sugar
2 Tbsp Crosby's Fancy Molasses
1 tsp vanilla
Chocolate for dipping (optional)

Whisk together the flour, salt and both kinds of coconut.

In a very warm bowl, whisk the egg whites with the sugar, molasses and vanilla until mixture is 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 1½" 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.

GLOSSY PECAN TOFFEE BARS



BASE:

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

TOPPING:

1 cup butter, cut into chunks
1½ 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.

FRUITCAKE FUDGE



*2 squares unsweetened chocolate, chopped**

2 cups sugar

½ cup evaporated milk

½ cup Crosby's Fancy Molasses

2 Tbsp butter, room temperature

½ cup nuts (finely chopped)

¼ cup raisins, currants or other dried fruit (dice larger fruit pieces)

1 tsp vanilla

**Can substitute ¼ cup plus*

1 ½ Tbsp bittersweet chocolate chips.

Line an 8" x 4" loaf pan with parchment paper or grease it well.

In a heavy pot combine sugar, milk and molasses. Warm over medium heat and stir until sugar has dissolved.

Bring to a gentle boil and cook, stirring constantly, until mixture reaches 238°F or until a drop of the mixture forms a soft ball when dropped in cold water.

Stir in the butter and chocolate and remove from heat. Continue stirring until both have melted and mixture is smooth.

Pour mixture into a large bowl without scraping down the sides of the pot. (You don't want those sugar crystals making their way into your finished fudge.)

Stir mixture until it has a satin sheen then stir in the fruit, nuts and vanilla.

Pour into prepared pan.

Cut into squares when cool.

GINGERBREAD SHORTBREAD BARS



1 cup plus 2 Tbsp butter, , room temperature

½ cup plus 2 Tbsp icing sugar

2 Tbsp Crosby's Fancy Molasses

2 cups all-purpose flour, spooned in

⅔ cup cornstarch, spooned in

1 tsp ground ginger & ½ tsp cinnamon

Preheat oven to 325°F.

Cream butter and sugar. Add molasses and mix to incorporate.

Sprinkle over flour, cornstarch and spices and mix until dough just comes together.

Press into a 9"x9" pan and prick with a fork.

Bake 50-55 min.

When almost cooled cut into bars.



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	0 %
+ 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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**For more Great Recipes and to
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Crosby Molasses Co. Ltd.
327 Rothesay Avenue,
Saint John, NB E2J 2C3
crobys.com