



Gingerbread

Molasses Family Favourites



Crosby's

Cooking with Crosby's Fancy Molasses

There's an appealing nostalgia around molasses. The word alone is rich with memories of cozy kitchens, a slice of gingerbread with butterscotch sauce, warm buttery biscuits drizzled with molasses, crispy gingersnaps dunked in hot cocoa.

Molasses memories are as warm as an oven and as nourishing as the from-scratch food that our mothers and grandmothers created. The recipes we have gathered in this cookbook are intended to help you recall (and perhaps recreate) those happy times. Inside you'll find family favourites from long ago and new discoveries that we can't resist. All delicious and wholesome, rich with the sweet flavor of Fancy Molasses.

Molasses is indispensable in the baked goods of your childhood (remember the smell of gingerbread cookies?) but it's equally compelling in main dish meals. In this recipe collection you'll see that there's a place at your table for molasses anytime of the day. It's as well-suited to meat and fish as it is to pancakes and porridge. Tangy and sweet, molasses adds depth and flavor to dishes like pulled pork, grilled seafood, hearty stews, and of course all things barbecued.

Molasses can transform everyday foods, making the meals and baked goods that you take the time to prepare satisfying and memorable.

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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Gingerbread

Gingerbread Pumpkin Bars

Base

<i>1½ cups sugar</i>	<i>1½ tsp baking soda</i>
<i>1 cup butter, softened</i>	<i>1 tsp pumpkin pie spice*</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>⅓ cup uncooked quick-cooking oats</i>
<i>2¼ cups flour</i>	

Filling

<i>2 cups cooked pumpkin</i>	<i>1 tsp vanilla</i>
<i>¼ cup sugar</i>	<i>1 tsp pumpkin pie spice*</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>2 eggs</i>
<i>250 g cream cheese, softened</i>	

**Substitute ½ tsp ground cinnamon, ¼ tsp ground ginger, ¼ tsp ground nutmeg and 1/8 tsp ground cloves.*

Glaze

<i>1 cup powdered sugar</i>	<i>¼ tsp vanilla</i>
<i>1 Tbsp butter, softened</i>	<i>1 to 2 Tbsp milk</i>

For the base: Combine sugar, butter and molasses in large bowl. Beat at medium speed until creamy. Reduce speed to low. Add flour, baking soda and pumpkin pie spice. Beat until well mixed. Place ¾ cup of the mixture in small bowl, add oats and mix well. Set aside. Press remaining mixture into un-greased 15"x10"x1" jelly-roll pan.

For the filling: Preheat oven to 350°F. Combine all the ingredients in medium bowl except the eggs. Beat until well mixed. Add eggs and continue beating until well mixed. Spread mixture over the pressed bar mixture to within ¼" of edge. Crumble reserved oat mixture over filling. Bake for 25 to 30 minutes or until topping is light golden brown. Cool completely.

For the glaze: Combine powdered sugar, butter and vanilla in small bowl. Beat at medium speed, gradually adding enough milk for desired drizzling consistency. Drizzle over cooled bars.

Recipe Tip:

- Bars are best made no more than 1 day ahead as the crust starts to soften.
- Store in loosely covered container in refrigerator.



Orange Marmalade Gingerbread

<i>¼ cup butter, melted</i>	<i>½ tsp baking soda</i>
<i>1 egg, well beaten</i>	<i>1 tsp cinnamon</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>1 tsp ginger</i>
<i>1 cup orange marmalade</i>	<i>½ tsp salt</i>
<i>1¾ cups sifted cake flour</i>	<i>4 Tbsp boiling water</i>
<i>¾ tsp baking powder</i>	

In one bowl place melted butter, beaten egg, molasses and marmalade. In another bowl place sifted dry ingredients. Pour wet ingredients into dry and beat well. Add boiling water and mix thoroughly. Bake in 8" square pan at 350°F for 25 to 30 minutes.



Molasses Feather Cake

<i>2¼ cups sifted cake flour</i>	<i>½ cup butter</i>
<i>½ cup sugar</i>	<i>1 tsp vanilla</i>
<i>1 tsp baking powder</i>	<i>¾ cup Crosby's Fancy Molasses</i>
<i>½ tsp baking soda</i>	<i>2 eggs</i>
<i>1 tsp salt</i>	<i>½ cup milk</i>
<i>1 tsp ginger</i>	

Sift flour, sugar, baking powder, baking soda, salt and ginger into a mixing bowl. Blend in butter, molasses, eggs and vanilla. Beat 2 minutes by hand or electric beater. Add milk and beat 2 more minutes. Pour into two well-greased 8" layer cake pans. Bake at 375°F for 25 minutes.



Old Fashioned Gingerbread

<i>2 cups flour</i>	<i>1 tsp cinnamon</i>
<i>1 ½ teaspoon baking soda</i>	<i>½ cup soft butter</i>
<i>½ tsp salt</i>	<i>¾ cup Crosby's Fancy Molasses</i>
<i>½ cup sugar</i>	<i>1 egg</i>
<i>1 tsp ginger</i>	<i>1 cup boiling water</i>

Grease and flour an 8" square pan. Sift together dry ingredients in a large bowl. Add the butter, molasses and egg and beat for two minutes (or 300 strokes by hand). Add the boiling water. Beat for another two minutes and turn into prepared pan. Bake at 350°F for 50-55 minutes.

Guinness Gingerbread Cupcakes with Baily's Irish Cream Glaze

From Fine Cooking.com and Love Veggies and Yoga

<i>½ cup stout beer (Guinness)</i>	<i>2 tsp ground ginger</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>1 tsp ground cinnamon</i>
<i>½ cup oil</i>	<i>¼ tsp ground cloves</i>
<i>¼ tsp baking soda</i>	<i>½ tsp salt</i>
<i>¾ cup packed light brown sugar</i>	<i>2 eggs</i>
<i>1-½ cups flour</i>	<i>½ cup finely minced</i>
<i>1-¼ tsp baking powder</i>	<i>candied ginger</i>

Frosting

<i>2 Tbsp Baily's Irish Cream</i>	<i>1 to 1½ cups icing sugar</i>
<i>½ Tbsp soft butter</i>	<i>½ tsp vanilla</i>

- Line a standard 12-cup muffin tin with cupcake liners.
- Bring the stout, molasses, and oil to a boil over medium-high heat.
- Remove from the heat and whisk in the baking soda until dissolved. (The mixture will foam up, then settle down.)
- Stir in the brown sugar, then let cool.
- Into a small bowl, sift together the flour, baking powder, ginger, cinnamon, cloves, and salt.
- Whisk the eggs into the stout mixture, then whisk in the flour mixture just until incorporated.
- Don't over-mix.
- Gently stir in the minced candied ginger.
- Bake 22 to 24 minutes at 350°F.
- Let cool completely before glazing.
- Make the frosting:
- Cream the butter with a tablespoon of icing sugar.
- Add the Baily's and vanilla then continue with more icing sugar until you get a spreadable consistency that slowly runs off a spoon.
- Spread on cupcakes right to the edge so the extra dribbles down the side.



Apple Gingerbread Upside Down Cake

<i>¼ cup butter</i>	<i>½ tsp baking soda</i>
<i>¼ cup brown sugar</i>	<i>½ tsp salt</i>
<i>1 egg beaten</i>	<i>½ tsp cinnamon</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>½ tsp ginger</i>
<i>1 cup sifted flour</i>	<i>½ cup sour milk</i>
<i>½ tsp baking powder</i>	

Cream butter, add sugar gradually, beat well. Stir in egg and molasses. Add sifted dry ingredients alternately with milk. Beat until fluffy.

<i>¼ cup butter</i>	<i>¾ cup brown sugar</i>
<i>4 large tart apples, sliced</i>	<i>1 tsp cinnamon</i>

Melt butter in a casserole dish or pan, arrange sliced apples in it. Sprinkle with sugar and cinnamon. Pour cake batter over apples and bake at 350°F for 45 minutes. Turn out upside down and serve with Molasses Sauce, page 22.



Dark and Damp Molasses Cake

Adapted (slightly) from www.thekitchn.com

<i>¾ cup butter, cut into chunks</i>	<i>2 teaspoons ground ginger</i>
<i>1 ½ cups Crosby's Fancy Molasses</i>	<i>½ teaspoon cinnamon</i>
<i>¾ cup brown sugar</i>	<i>2 teaspoons espresso powder or instant espresso</i>
<i>⅓ cup white sugar</i>	<i>1 teaspoon vanilla</i>
<i>3 ¼ cups all-purpose flour</i>	<i>2 large eggs, beaten</i>
<i>½ teaspoon fine salt</i>	<i>1 ½ cups whole milk</i>
<i>2 ½ teaspoons baking soda</i>	

Heat the oven to 350°F. Lightly butter or grease a 10-inch springform cake pan. In a medium pot over medium heat combine butter and molasses. Whisk in the brown and white sugars. When the butter has melted and the sugars are no longer grainy remove from heat. In another bowl, combine flour, salt, baking soda, ginger, cinnamon and espresso powder. Whisk the vanilla, eggs, and milk into the molasses and melted butter. When combined, pour this liquid slowly into the bowl of dry ingredients. Whisk thoroughly to combine. Pour the batter into the prepared springform pan. Bake at 350°F for 50-60 minutes or until a tester inserted in the center of the cake comes out clean. It may take longer. Cool for 20 or 30 minutes, then run a knife around the inside of the pan to help the cakes edges release. Remove the cake from the pan and let it cool completely. Sprinkle with icing sugar or drizzle with chocolate sauce.

Denise's Soaked Ginger Cake

<i>2 ¼ cups flour</i>	<i>½ tsp nutmeg</i>
<i>¾ cup sugar</i>	<i>¼ tsp cloves</i>
<i>1 tsp baking powder</i>	<i>¾ cup water</i>
<i>2 tsp cinnamon</i>	<i>¾ cup oil</i>
<i>1 tsp ginger</i>	<i>¾ cup Crosby's Fancy Molasses</i>
<i>½ tsp baking soda</i>	<i>2 eggs</i>
<i>½ tsp salt</i>	

- 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:

- In a medium pot combine:
- 1 cup brown sugar
- ½ cup butter
- 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.





Espresso Molasses Cake

Adapted from Bon Appetit magazine

<i>3 ¼ cups flour</i>	<i>¼ cup yogurt (Greek yogurt is great) or sour cream</i>
<i>5 tsp ground ginger</i>	<i>2 large eggs</i>
<i>2 ½ tsp baking soda</i>	<i>2 tsp vanilla</i>
<i>1 ½ tsp cinnamon</i>	<i>1 cup hot, strong coffee or espresso</i>
<i>¼ tsp salt</i>	<i>1 cup oil</i>
<i>1 cup Crosby's Fancy Molasses</i>	
<i>1 cup sugar</i>	

- Grease and flour a 12-cup bundt or tube pan.
- In a medium bowl stir together the flour, ginger, cinnamon, baking soda and salt.
- In a large bowl whisk molasses, sugar, yogurt, eggs and vanilla.
- Whisk in the hot coffee and the oil.
- Add dry ingredients to wet and whisk until well combined.
- Pour into prepared pan and bake at 350°F for 45 minutes or until a tester comes out clean and the cake starts to pull away from the edges of the pan.
- Cool in pan 20 minutes then invert onto a plate (carefully).
- Dust with icing sugar and serve with cinnamon scented whipped cream.



Rhubarb Gingerbread Cake

<i>¾ cup butter, melted</i>	<i>¼ tsp nutmeg</i>
<i>2 cups flour</i>	<i>1 cup milk</i>
<i>1 cup brown sugar</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>1 tsp baking powder</i>	<i>2 eggs, beaten</i>
<i>½ tsp baking soda</i>	<i>2 tsp vanilla</i>
<i>½ tsp salt</i>	<i>5-6 stalks of rhubarb</i>
<i>½ tsp cinnamon</i>	<i>2 Tbsp sugar</i>
<i>1 ½ tsp ginger (ground) or 2 tsp fresh grated ginger</i>	

- Pre-heat the oven to 400°F.
- Place rhubarb on a parchment-lined baking sheet and sprinkle with sugar. Roast for 15-20 minutes (until softening).
- Remove from oven and reduce heat to 350°F
- Grease and flour a 9" square or round cake pan, or line it with parchment paper.
- In a large bowl, stir together flour, brown sugar, baking powder, baking soda, salt and spices.
- In another bowl whisk together the melted butter, milk, molasses, eggs and vanilla.
- Add the wet to the dry and combine gently but thoroughly.
- Pour into prepared pan.
- Gently arrange roasted rhubarb on top of the cake in parallel lines, cutting to fit. Place them close but not touching.
- Bake for 45-50 minutes, until a tester comes out clean.
- Serve on its own or with a little sweetened whipped cream on the side.



Blueberry Flax Gingerbread

(Thanks to Joel who suggested I add flax to the recipe)

<i>½ cup Crosby's Fancy Molasses</i>	<i>¼ cup ground flaxseed</i>
<i>½ tsp baking soda</i>	<i>3 tsp baking powder</i>
<i>½ cup butter, softened</i>	<i>¼ tsp salt</i>
<i>½ cup sugar</i>	<i>1 tsp cinnamon</i>
<i>1 egg</i>	<i>1 tsp ginger</i>
<i>½ cup milk</i>	<i>1 cup blueberries</i>
<i>½ teaspoon vanilla</i>	
<i>1 ¾ cups flour (half whole grain half white works well)</i>	

- Grease an 8" round or square cake pan and line the bottom with parchment paper
- Mix soda and molasses.
- In a medium bowl cream butter and sugar, then add the egg, vanilla and molasses mixture.
- Combine remaining dry ingredients.
- Add dry ingredients to butter mixture, alternating with the milk.
- Fold in the blueberries.
- Spread in prepared pan and bake at 350°F for about 45 minutes.



Easy Apple Gingerbread

Slightly adapted from Happy Yolks

<i>½ cup oil</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>2 cups flour</i>	<i>½ cup brown sugar</i>
<i>1 ½ teaspoons baking soda</i>	<i>1 egg</i>
<i>1 tsp ginger</i>	<i>1 tsp vanilla</i>
<i>1 tsp cinnamon</i>	<i>½ cup boiling water</i>
<i>½ tsp cloves</i>	<i>4 tart apples peeled and</i>
<i>½ tsp salt</i>	<i>cut into ½ inch chunks</i>

- 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 flour 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)



Mom's Ginger Puffs

<i>½ cup sugar</i>	<i>¼ tsp cloves</i>
<i>¼ cup butter, melted</i>	<i>¼ tsp cinnamon</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>½ tsp salt</i>
<i>1 ¾ cups flour</i>	<i>½ cup boiling water</i>
<i>1 tsp baking soda</i>	<i>1 egg, unbeaten</i>
<i>½ tsp ginger</i>	

In a medium bowl combine sugar, butter and molasses. In a separate bowl combine the dry ingredients. Add this dry mixture to the sugar & butter bowl and mix well. Stir in the boiling water and then the egg last. Spoon into cupcake pans that have been well greased or lined with paper cups. Bake at 400°F for 10-15 minutes.

Makes 12 regular sized cupcakes



Blackberry Gingerbread

<i>⅔ cup butter, melted</i>	<i>fresh grated ginger</i>
<i>2 cups flour</i>	<i>1 cup milk</i>
<i>1 cup brown sugar</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>1 tsp. baking powder</i>	<i>2 eggs, beaten</i>
<i>½ tsp. baking soda</i>	<i>2 tsp. vanilla</i>
<i>½ tsp. salt</i>	<i>1-1 ½ cups of blackberries,</i>
<i>½ tsp. cinnamon</i>	<i>raspberries or blueberries</i>
<i>1 ½ tsp. ginger (ground) or 2 tsp.</i>	

Preheat oven to 350 F. Grease and flour a 9" square or round cake pan. A spring form pan works too, and makes it easier to eat the cake while it's still warm. Stir together flour, brown sugar, baking powder, salt and spices. In another bowl whisk together the melted butter, milk, molasses, eggs and vanilla. Add the wet to the dry and combine gently but thoroughly. Pour into prepared pan and arrange the berries on top. Bake for 45-50 minutes. Serve on its own or with a little sweetened whipped cream on the side. A sprinkling of berries atop the batter stay put during baking. Make sure the top isn't entirely filled with fruit – you want some batter showing through.



Peach Gingerbread

<i>2/3 cup butter, melted</i>	<i>1 ½ tsp. ginger</i>
<i>2 cups flour</i>	<i>1 cup milk</i>
<i>1 cup brown sugar</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>1 tsp. baking powder</i>	<i>2 eggs, beaten</i>
<i>½ tsp. baking soda</i>	<i>2 tsp. vanilla</i>
<i>½ tsp. salt</i>	<i>2-3 peaches, peeled, quartered and</i>
<i>½ tsp. cinnamon</i>	<i>thinly sliced</i>

Preheat oven to 350 F. Grease and flour a 9" square or round cake pan. A spring form pan works too, and makes it easier to eat the cake while it's still warm. Stir together flour, brown sugar, baking powder, salt and spices. In another bowl whisk together the melted butter, milk, molasses, eggs and vanilla. Add the wet to the dry and combine gently but thoroughly. Pour into prepared pan and arrange the peach slices on top. Bake for 45-50 minutes. Serve on its own or with a little sweetened whipped cream on the side.



Chocolate Gingerbread

<i>½ cup plus 2 Tbsp butter</i>	<i>1 ¼ tsp baking soda</i>
<i>1 cup sugar</i>	<i>dissolved in 2 tsp water</i>
<i>1 ½ cup Crosby's Fancy Molasses</i>	<i>2 eggs</i>
<i>½ tsp ground cloves</i>	<i>1 cup milk</i>
<i>1 tsp ground cinnamon</i>	<i>2 ¼ cups flour</i>
<i>2 tsp ground ginger</i>	<i>¾ cup cocoa</i>
<i>¼ tsp ground allspice</i>	<i>1 cup chocolate chips</i>
	<i>(optional)</i>

Melt the butter along with the sugar, molasses and spices. Whisk it well and remove from heat. Whisk in the milk, eggs and baking soda-water mixture. Add the flour and cocoa and beat. Pour into greased and floured 9" x 13" pan. Bake at 350°F for 55 minutes to an hour.



Gingerbread with Coffee and Chocolate

<i>2 cups flour</i>	<i>1 cup olive oil or canola</i>
<i>2 tsp. baking soda</i>	<i>3 large eggs</i>
<i>1 tsp. coarse kosher salt</i>	<i>1 cup freshly brewed</i>
<i>1 tsp ground cinnamon</i>	<i>coffee (strong and hot)</i>
<i>1 tsp. ground cloves</i>	<i>1 cup chopped bittersweet</i>
<i>1 tsp. ground ginger</i>	<i>chocolate (5 to 6 ounces)</i>
<i>1 cup sugar</i>	<i>1/4 cup chopped</i>
<i>1 cup Crosby's Fancy Molasses</i>	<i>crystallized ginger (optional)</i>

Coffee whipped cream:

<i>1 cup chilled whipping cream</i>	<i>1 tsp instant coffee crystals</i>
<i>3 Tbsp powdered sugar</i>	

Preheat oven to 350°F. Generously grease and flour a large Bundt pan. Whisk 2 cups flour and next 5 ingredients in medium bowl to blend. Combine sugar, molasses, oil, and eggs in large bowl; whisk until well blended. Add dry ingredients and stir to blend. Add chocolate to coffee and add to mixture (there will be a few lumps of chocolate left). Pour batter into pan. It's a thin batter so don't panic, just place the pan on a cookie sheet. Bake cake about 55 to 60 minutes (until it starts pulling away from the sides of the pan). Transfer pan to rack; cool cake in pan 20 minutes. Turn cake out onto rack and cool. For coffee whipped cream: Combine all ingredients in large bowl. Using electric mixer, beat until peaks form.

Blueberry Gingerbread

<i>1/2 cup Crosby's Fancy Molasses</i>	<i>2 cups flour (half whole grain</i>
<i>1/2 tsp. baking soda</i>	<i>half white works well)</i>
<i>1/2 cup butter, softened</i>	<i>3 tsp. baking powder</i>
<i>1/2 cup sugar</i>	<i>1/2 tsp. salt</i>
<i>1 egg</i>	<i>1 tsp cinnamon</i>
<i>1/2 cup milk</i>	<i>1 tsp. ginger</i>
<i>½ tsp. vanilla</i>	<i>1 cup blueberries</i>

Grease an 8" round or square cake pan and line the bottom with parchment paper (or flour) Mix soda and molasses. Combine remaining dry ingredients. In a medium bowl cream butter and sugar, then add the egg, and molasses mixture. Add dry ingredients, alternately with the milk. Fold in the blueberries. Bake at 350 for about 45 minutes.

Frostings & Sweet Sauces

Molasses Toffee Sauce

<i>½ cup plus 1 Tbsp butter</i>	<i>1¼ cup 35% cream</i>
<i>¾ cup brown sugar (not packed)</i>	<i>1 tsp pure vanilla</i>
<i>3 Tbsp Crosby's Fancy Molasses</i>	

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.

Quick Coffee Toffee Sauce

<i>½ cup water</i>	<i>2 Tbsp butter</i>
<i>1 Tbsp cornstarch</i>	<i>½ tsp vanilla</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>½-1 tsp instant espresso powder or instant coffee*</i>
<i>2 Tbsp brown sugar</i>	

- In a saucepan over medium heat, whisk together water and cornstarch.
- Stir in molasses, brown sugar and butter.
- Bring to a gentle simmer and stir until butter melts, sugar dissolves and sauce is smooth and begins to thicken (less than 5 minutes).
- Remove from heat and stir in vanilla and coffee.

*If you don't have instant coffee or espresso, simply substitute ½ cup brewed coffee for the water in step 1. The end result will be a sauce with a stronger coffee flavour.

Molasses Sauce

<i>¼ cup butter</i>	<i>½ cup Crosby's Fancy Molasses</i>
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Melt butter and blend in molasses. Or cream butter well, add Crosby's Fancy Molasses gradually and beat until light and fluffy.



Molasses Toffee Sauce

Molasses Chocolate Sauce

*1 cup whipping cream
½ cup Crosby's Fancy Molasses*

*8 oz dark chocolate,
broken into pieces*

Bring cream and molasses to a gentle boil. Remove from heat and stir in the chocolate pieces. Stir until chocolate is melted. Cool and refrigerate.



Molasses Butter Frosting

*3 cups sifted confectioners' sugar
1 egg white, unbeaten
1 tsp vanilla, lemon or rum extract
⅓ cup butter*

*1 Tbsp Crosby's
Fancy Molasses
2 Tbsp milk*

Add 1 cup confectioners' sugar, egg white and flavouring to creamed butter. Mix well. Add remaining confectioner's sugar alternately with molasses and milk. Beat well.



Fresh Fruit Sauce

*¼ cup Crosby's Fancy Molasses
¼ cup firmly packed brown sugar
1 Tbsp cornstarch
1 cup orange juice
2 Tbsp butter
1 tsp grated orange peel*

*11 oz. can mandarin
orange segments, drained
8 oz. can pineapple chunks,
drained
1 cup green grapes, halved*

In medium saucepan, combine molasses, brown sugar and cornstarch. Mix well. Gradually stir in orange juice. Bring to boil. Cook over medium heat for 5 minutes or until thickened, stirring constantly. Remove from heat. Add butter and orange peel, mix well. Carefully stir in fruit. Serve warm fruit sauce over slices of gingerbread.



Molasses Chocolate Sauce

Substitutes

Sour Milk - Fresh Milk

For 1 cup, place 1 tablespoon lemon juice or vinegar in bottom of a measuring cup. Add enough milk to make 1 cup. Stir and let mixture curdle, about 5 min.

Cocoa - Chocolate

One square (1 ounce) of chocolate equals three tablespoons of cocoa and one tablespoon of butter.

Brown Sugar

One cup of firmly packed brown sugar equals 1 cup of granulated sugar plus 1 tablespoon of molasses.

Molasses

One cup of molasses equals 3/4 cup of sugar. In baking, decrease liquid by 1/4 cup for each cup of molasses. Omit any baking powder and add 1/2 teaspoon of baking soda.

Baking Powder

One teaspoon of baking powder equals 1/4 teaspoon of baking soda plus 3/8 teaspoon of cream of tartar.

Powdered Milk - Fresh Milk

One cup fresh milk equals four tablespoons powdered milk and one cup of water. When powdered milk is to be used, it is convenient to combine it with flour and other dry ingredients and then add the required quantity of water at the point where the use of fresh milk is called for.

Measuring Equivalents

1 tablespoon = 3 teaspoons	1 kg = 2.2 lbs
2 tablespoons = 1 ounce	1 cup = 1/2 pint
16 tablespoons = 1 cup	1 teaspoon = 5 ml
1 cup = 8 ounces	1 tablespoon = 15 ml
1 cup = 250 ml	1 litre = 35 ounces

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.

BAKING + MOLASSES

CROSBY'S



SINCE 1879



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GOOD THING.**

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