

Ruth Sanborn Christmas Cookies



Submitted by Bonnie Sanborn

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Tags : Dessert Medium

Serves 30
Prep Time 1
Total Time 6

NUTRITIONAL FACTS

Amount per Serving (30 total)

Calories Yes

Fat

Carbohydrate

Protein

INGREDIENTS

INSTRUCTIONS

- Step 1 :
- 2 heaping cups shortening
 - 2 heaping cups butter
 - 4 cups of Molasses
 - 2 cups of brown sugar

Cream above ingredients.

See instructions

See instructions

Stir together and add:

16 egg yolks

3/4 cup hot water

4 T. vinegar

Add:

2 heaping teaspoons baking soda,
ginger and cinnamon

Mix soft with 14-6 cups of flour

Chill, Roll, and cut out cookies

Bake 375 for 7 minutes

Ruth Sanborn's chocolate frosting

1/3 cup butter

2 sq. unsweetened chocolate

Melt above ingredients on low

Add 1 cup sugar

and 1/3 cup milk

Bring to a rolling boil stirring
constantly and boil EXACTLY three
minutes. Plunge pan in ice water
and stir until frosting thickens up

Add 1 teaspoon vanilla

Frost as quickly as possible so frosting sets up nicely.

(I also sometimes make a buttercream frosting with cream cheese and confectioner's frosting for variety)
