



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Gingerbread Jumbles

Ingredients

1 cup (250 mL) sugar
2 tbsp (30 mL) ground ginger
1 tbsp (15 mL) ground nutmeg
1 tbsp (15 mL) ground cinnamon
½ tsp (2 mL) ground cloves
½ tbsp (7 mL) salt
1 ½ tbsp (22 mL) baking soda
1 cup (250 mL) melted butter or margarine
½ cup (125 mL) cream
1 cup (250 mL) unsulphured molasses
¾ tbsp (12 mL) vanilla extract
4 cups (1 L) unbleached flour, unsifted

Preparation

Preheat the oven to 375°F (190°C). Mix together the sugar, ginger, nutmeg, cloves, cinnamon, salt, and baking soda. Combine the melted butter, cream, molasses, and vanilla. Pour this into the first mix. Next, add the flour 1 cup at a time. The dough should be stiff enough to handle without it sticking to your fingers. Knead the dough for a smoother texture. Add additional flour if needed to prevent sticking. When the dough is smooth, roll it out to ¼ inch thickness on a floured surface and cut it into cookies then twist into knots if desired. Bake them on greased cookie sheet for about 6 to 10 minutes. Err on the side of underdone and let them cool for a few minutes on the baking sheet before taking them off. The cookies are done if they spring back when touched.

Adapted from *Let's Burn Something: Washington Co. Regiment's Premier Cooksite*