

Receipts (Recipes) – Noah Webster's 1828 Dictionary – prescription of ingredients for any composition, as of medicines, etc.; also list of ingredients

Molasses Cookies

½ c shortening	1 c flour
¼ c molasses	½ tsp salt
¾ c dark brown sugar	½ tsp baking soda
1 egg	

Preheat oven to 375 degrees. Mix molasses, shortening, brown sugar and egg in a mixing bowl. Mix flour, salt and baking soda together. Add flour mixture to first mixture and blend thoroughly. Arrange by teaspoon on an ungreased cookie sheet placing cookies about 1-inch apart. Bake 7-10 minutes until crisp and lightly browned. Makes 44 smaller size cookies.

Gray, Janet. The Civil War cookbook. 1999

Sugar Cookies

1 c butter	5 c flour
2 c sugar	1 tsp baking powder
¾ c milk	Nutmeg to taste

Mix the butter and sugar together thoroughly and add the milk. Mix together the flour, baking powder and nutmeg, and gradually add this to the butter mixture; mix well. Shape into balls, flatten each one and bake for about 20 minutes in a moderately hot oven (375 degrees F). Makes 142 small cookies.

Davis, William. The Civil War Cookbook 1993.)

Civil War Applesauce Cookies

2 ¼ c sugar	6 c sifted flour
1 1/3 c shortening or butter	1 tsp baking soda
3 eggs	2 tsp baking powder
2 tsp vanilla	2 tsp nutmeg
1 c applesauce	1 tsp salt

Cream shortening or butter, sugar, eggs and vanilla. Add applesauce and mix well. Add sifted ingredients and blend well. Drop by heaping tablespoon on greased cookie sheets. Flatten and sprinkle with sugar. Bake at 375 degrees for 10-12 minutes. They do not brown but will be done. Makes 44 four-inch cookies.

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