

Cookie Book

20 Recipes for Delicious Snacking



Crosby's

Cooking with Crosby's Fancy Molasses

What's better, the taste of molasses-filled baked goods or the smell of them in the oven? It's a toss-up for us too. And really, who needs to choose when baking from scratch gives you the best of both worlds?

If you're especially fond of cookies we think you'll love this new collection of recipes. It's an assortment of family favourites from long ago and new discoveries that we can't resist, all delicious, wholesome and rich with the sweet flavor of Fancy Molasses.

So whether you're looking for lunchbox cookies, an afternoon treat or a little something sweet after dinner, I'm sure you'll find it here among the 20 recipes in this little collection of cookies and bars from the Crosby's Molasses kitchen.

Bridget

Bridget Oland
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.

Published by/ copyright
August 2014 Crosby Molasses Company Limited

All rights reserved.
No part of this publication may be reproduced, sorted in a retrieval system or transmitted, in any form or by any means, without the prior written permission of the publisher.



Hazelnut White Chocolate Truffle-Stuffed Ginger Cookies

Recipe & photo by www.thereciperebel.com

For the Cookies:

1 cup brown sugar
¾ cup butter, melted
1 egg
¼ cup Crosby's Fancy Molasses
2 ¼ cups flour
1 tsp ginger

1 tsp baking soda

1 tsp cinnamon

¼ cup sugar

For the truffles:

1 cup chopped white chocolate or chocolate chips
4 tbsp hazelnut coffee creamer or regular cream
2+ tbsp icing sugar

In a large bowl cream butter and sugar. Beat in egg and molasses.

Add flour, ginger, baking soda, cinnamon and beat until well combined (mixture will be stiff). Cover and refrigerate at least 3 hours.

Make the truffles: Combine chocolate and creamer and warm over low heat until chocolate melts. Cool to room temperature.

Add 1-2 Tbsp. icing sugar until the truffles can be rolled into ½" balls at room temperature. Cover in icing sugar and freeze 1 hour.

Make your cookies: Shape dough into 1 1/2" balls and flatten the middle with your thumb. Place a frozen truffle in the middle and roll the dough around it, being careful not to leave any holes or gaps for it to leak. Roll cookie in granulated sugar and place on a cookie sheet at least 2" apart. Bake at 350°F for 10-12 minutes.

This cookie won 1st prize in our nation food blogger cookie contest.



Rumrunner molasses cookies

Recipe & photo by www.sugarstuff.wordpress.com

<i>½ cup raisins</i>	<i>3 ¾ cups all purpose flour</i>
<i>3 tbsp. dark rum</i>	<i>1 ½ tsp baking soda</i>
<i>¾ cup butter</i>	<i>1 ½ tsp ground cinnamon</i>
<i>1 cup white sugar</i>	<i>1 tsp ground ginger</i>
<i>1 cup brown sugar</i>	<i>¼ tsp ground cloves</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>½ cup chopped pecans</i>
<i>2 tsp apple cider vinegar</i>	<i>½ cup dark chocolate chips</i>
<i>1 tbsp. ground coffee</i>	<i>2 ½ tbsp. whipping cream</i>
<i>1 tsp instant coffee</i>	<i>1 tbsp. dark rum</i>
<i>2 tsp rum extract</i>	<i>4 ounces bittersweet chocolate</i>
<i>2 large eggs</i>	

Combine raisins with the 3 tbsp. rum. Cover and set aside for several hours or overnight.

Preheat oven to 325°F.

In a large bowl cream butter and both sugars. Add molasses, vinegar, both coffees, rum extract and eggs.

In a separate bowl sift together flour, baking soda and spices. Add dry ingredients to wet and mix well.

Stir in chocolate chips, pecans and raisins including any unabsorbed liquid.

Roll the dough into balls and place on a parchment lined baking sheet

Bake for 15 minutes or until slightly golden.

When cookies are cooled, warm the whipping cream and chocolate over low heat. Whisk in the tablespoon of dark rum, and drizzle over top of cookies. Allow the chocolate to harden before transferring cookies to a sealed container.



Colossal Trail Mix Cookies

Recipe & photo by www.tastyd.blogspot.ca

<i>¾ cup softened butter</i>	<i>½ tsp each ground cloves,</i>
<i>¾ cup sugar + more for top</i>	<i>cardamon, fresh ground nutmeg</i>
<i>¼ cup Crosby's Fancy Molasses</i>	<i>pinch of salt</i>
<i>1 egg</i>	<i>½ cup trail mix:</i>
<i>zest of 1 orange</i>	<i>(slivered almonds, peanuts, raisins,</i>
<i>2 cup flour</i>	<i>cranberries, pumpkin seeds)</i>
<i>1 tsp each baking powder and baking soda</i>	<i>½ cup mini white chocolate chips</i>
<i>1 tsp each powdered dried ginger</i>	
<i>and cinnamon</i>	

Preheat oven to 375°F.

In a large bowl cream butter and sugar until light and fluffy. Add molasses and mix until incorporated. Add egg and zest.

In another bowl combine dry ingredients.

Add dry to wet, stirring to incorporate well.

Stir in trail mix and chocolate chips.

Drop by tablespoonful onto a parchment lined baking sheet, spacing well.

Using the bottom of a glass dipped in sugar press the cookie to flatten the top to about 1/2" thickness.

Bake for 12-14 min.



Annemarie's Chewy Molasses Chocolate Chip Cookies

Makes about 3 ½ dozen

<i>¾ cup butter, softened</i>	<i>2 ¼ cups flour</i>
<i>1 cup white sugar</i>	<i>1 tsp baking soda</i>
<i>1 egg</i>	<i>1 tsp baking powder</i>
<i>1 tsp vanilla</i>	<i>¼ tsp salt</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>1-2 cups chocolate chips</i>

Cream butter then add sugar, egg, vanilla and molasses. Add dry ingredients. Mix well. Stir in chocolate chips.

Drop by teaspoonful onto a parchment lined cookie sheet or make into small balls, roll in white sugar and press down with fork.

Bake at 375°F for 8 to 10 minutes.

Gingerbread Coconut Thumbprint Cookies with Blueberry Jelly

<i>2 cups flour, spooned in</i>	<i>¾ cup packed dark brown sugar</i>
<i>1 cup whole-wheat pastry flour or</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>regular whole wheat flour, spooned in</i>	<i>1 egg</i>
<i>1 Tbsp ground cinnamon</i>	<i>Finely grated zest of 1 orange,</i>
<i>1 ½ tsp ground ginger</i>	<i>lemon or lime</i>
<i>½ tsp ground cloves</i>	<i>¾ cup unsweetened</i>
<i>1 tsp baking powder</i>	<i>desiccated coconut (medium)</i>
<i>¼ tsp salt</i>	<i>½ cup blueberry jelly or any jam</i>
<i>⅓ cup oil</i>	<i>or preserves</i>
<i>¼ cup butter, softened</i>	

Preheat to 350°F. Line a large baking sheet with parchment paper.

Whisk flours, spices, baking powder, and salt in a medium bowl.

In a large bowl beat oil, butter, brown sugar, molasses, egg and citrus zest until well blended.

Beat half the flour mixture into the wet ingredients then beat in the remaining flour mixture until just incorporated. Let the dough stand for 5 minutes.

Roll dough into 1 ½" balls (about 1 Tbsp. of dough per ball).

Place coconut in a shallow bowl and roll each ball in the coconut.

Place about 1 1/2 inches apart on a prepared baking sheet. Press a well into the center of each cookie with a thumb and fill with a scant 1/2 tsp. jelly.

Bake the cookies until set, about 8 to 12 minutes.

Let cool slightly before removing to a wire rack.



Giant Ginger Cookies

Slightly adapted from Martha Stewart

Makes 18 giant cookies

<i>2 ½ cups flour</i>	<i>½ cup packed light-brown sugar</i>
<i>2 ¼ tsp baking soda</i>	<i>½ cup sugar, plus ⅓ cup for coating</i>
<i>¼ tsp salt</i>	<i>6 Tbsp Crosby's Fancy Molasses</i>
<i>1 Tbsp ginger (ground)</i>	<i>(¼ cup + 2 Tbsp.)</i>
<i>½ tsp allspice</i>	<i>1 large egg</i>
<i>¾ cup butter, room temperature</i>	

Preheat oven to 350°F.

In a medium bowl, whisk together flour, baking soda, salt and spices.

In a large bowl cream butter, brown sugar, and 1/2 cup granulated sugar until light and fluffy. Beat in molasses and egg.

Gradually stir in flour mixture until just combined. Flatten into a disk, wrap in plastic, and freeze for 20 minutes.

Divide dough into 18 balls. Place remaining 1/3 cup granulated sugar in a bowl. Roll balls in sugar to coat; place at least 4 inches apart on prepared baking sheets (I had about 6 cookies per sheet). Using the bottom of a glass, flatten into 3-inch rounds. Sprinkle with sugar remaining in bowl.

Bake until brown, 12 to 15 minutes. Cool on a wire rack.

Sandra's Really Good Molasses Cookies

<i>2 cups sugar (plus more for rolling)</i>	<i>2 tsp baking soda</i>
<i>1 cup butter</i>	<i>2 tsp ginger</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>1 tsp cloves</i>
<i>2 eggs</i>	<i>1 tsp cinnamon</i>
<i>1 Tbsp balsamic vinegar</i>	<i>½ tsp cardamom</i>
<i>2 ½ cups all-purpose flour</i>	<i>½ cup chopped candied ginger</i>
<i>1 cup whole wheat pastry flour</i>	

In a large bowl cream sugar and butter until fluffy.

Add eggs one at a time, mixing well after each addition.

Mix in molasses and balsamic vinegar.

In another bowl, whisk dry ingredients.

Add dry ingredients to creamed mixture about a cup at a time, mixing well. Stir in candied ginger.

Form into 1 1/2" balls. Roll in sugar.

Place on parchment lined cookie sheet 2" apart. Bake at 350°F for about 10 minutes.



Orange Spice Crackle Cookies

<i>3 cups flour</i>	<i>1 cup butter, softened</i>
<i>1 ½ tsp baking soda</i>	<i>1 cup brown sugar</i>
<i>Grated zest of one orange (optional)</i>	<i>1 egg</i>
<i>1 tsp cinnamon</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>1 ½ tsp ginger</i>	<i>1 tsp vanilla</i>
<i>⅛ tsp ground cloves</i>	<i>Sugar for rolling</i>
<i>¼ tsp allspice</i>	

Preheat oven to 375°F.

In a medium bowl combine flour, spices, baking soda and orange zest.

In a large bowl cream together butter and sugar. Add egg, molasses and vanilla.

Stir in dry ingredients and mix until combined.

Form into 1 ½" balls and roll in sugar.

Bake for 8-10 minutes or until set.



Chocolate Gingersnaps

Adapted from From Away blog

<i>½ cup granulated sugar</i>	<i>¼ cup unsweetened cocoa powder</i>
<i>½ cup icing sugar</i>	<i>1 cup cold butter, cut into pieces</i>
<i>1 ½ cups flour</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>¼ cup cornmeal or corn flour</i>	<i>1 tsp vanilla extract</i>
<i>¼ teaspoon baking soda</i>	<i>¼ cup candied ginger</i>

In a large bowl combine flour, both sugars, baking soda, cornmeal, and cocoa powder.

With the beaters on low add vanilla and butter. Pour in molasses.

Mix until the dough comes together (it will seem very crumbly at first). Stir in candied ginger.

Form dough into a log, wrap in plastic and refrigerate for at least an hour.

Preheat oven to 325°F.

Cut dough into 1/4" slices and place on a parchment lined cookies sheet.

Bake 10-12 minutes. Cool on the baking sheet.



Soft and Chewy Hermit Cookies with an Orange Glaze

Cookies:	<i>¼ tsp allspice</i>
<i>2 cups flour</i>	<i>¾ cup packed dark brown sugar</i>
<i>½ tsp baking soda</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>½ tsp salt</i>	<i>2 eggs</i>
<i>1 cup raisins or currants</i>	Glaze:
<i>2 Tbsp crystalized ginger</i>	<i>1 ½ Tbsp orange juice whisked</i>
<i>½ cup butter</i>	<i>with ¾ cup icing sugar</i>
<i>1 tsp cinnamon</i>	

Combine flour, baking soda and salt in a bowl.

Toss raisins and candied ginger in a food processor and wizz until finely chopped. Don't worry if they end up in one big gob.

Melt butter in a saucepan and add spices, stirring until fragrant.

Add raisin mixture to the butter mixture and mash with a wooden spoon until well combined.

Add brown sugar, molasses and eggs and stir until well combined.

Fold in flour mixture then refrigerate until firm (an hour or so).

Scrape dough onto a lightly floured surface and divide evenly into four pieces.

Roll each piece into a 10-inch log and place on a parchment-lined baking sheet. You'll likely only be able to fit two or three on a baking sheet at a time. They'll spread during cooking and you don't want them to touch.

Bake at 350°F for 15-20 minutes, watching closely during the last few minutes of baking so the edges don't brown.

When cool drizzle with glaze and cut on the diagonal into bars.



Jeanette's Dark Chocolate Almond Bar

Makes 24 square

<i>1 ½ cups almond meal (ground almonds)</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>2 Tbsp pumpkin seeds</i>	<i>2 eggs</i>
<i>2 Tbsp sunflower seeds</i>	<i>1 ½ tsp vanilla</i>
<i>¼ cup ground flax seeds</i>	<i>½ cup dark chocolate or chocolate chips</i>
<i>6 Tbsp desiccated coconut</i>	<i>¼ cup dried cranberries or cherries</i>
<i>½ cup melted coconut oil or butter</i>	

In a medium bowl combine the almond meal, ground flax, pumpkin and sunflower seeds.

In another bowl combine the oil or butter, molasses, eggs and vanilla.

Add wet mixture to dry and mix well.

Stir in the dried fruit and chocolate chips.

Press into a 9×9 pan that has been greased or lined with parchment paper.

Bake at 350°F for 20 minutes.

Cool before cutting.



Graham Crackers

Adapted slightly from Martha Stewart

<i>1 ½ cups flour</i>	<i>1 cup butter</i>
<i>1 cup whole wheat flour</i>	<i>¾ cup brown sugar</i>
<i>½ cup wheat germ</i>	<i>2 Tbsp Crosby's Fancy Molasses</i>
<i>1 tsp baking soda</i>	<i>1 Tbsp milk</i>
<i>½ tsp cinnamon</i>	<i>1 tsp vanilla</i>

Combine dry ingredients in a medium bowl.

In another bowl cream butter, sugar, molasses, milk and vanilla

Combine wet with dry and mix well. (Chill for 30 min or more, if you have time.)

Divide dough into four pieces and roll out into rectangles. (Roll each piece between sheets of parchment paper if necessary, to get it cracker-thin). Move rectangle to a parchment lined baking sheet. Repeat with remaining three pieces of dough, score into cracker-sized pieces and freeze until firm.

Remove from freezer, pierce with tines of a fork.

Bake at 350°F for 8-9 minutes. Watch closely.



Vanessa's Crispy Almond Butter Granola Bars

<i>2 cups rolled oats (not instant), gluten free if that's what you require</i>	<i>½ cup brown sugar</i>
<i>2 cups Rice Krispies cereal (gluten free variety)</i>	<i>½ cup almond butter</i>
<i>¼ cup ground flax seed</i>	<i>½ cup slivered almonds, pumpkin seeds or sunflower seeds (or a combination)</i>
<i>½ cup Crosby's Fancy Molasses</i>	<i>½ cup dark chocolate chips or dried cranberries (or both)</i>

Line a 9"x13" pan with parchment paper or grease it thoroughly. Set aside.

In a large bowl combine rolled oats, cereal and ground flax.

Measure out the slivered almonds and chocolate chips and set aside.

In a small saucepan combine molasses and brown sugar. Cook over medium heat until sugar dissolves then bring to a boil for 30 seconds to a minute.

Remove from heat and quickly add almond butter. Stir to combine.

Working quickly, pour sugar mixture over dry ingredients and mix well.

Quickly add the almonds and chocolate chips, using your hands if necessary.

Still working quickly, press into prepared pan.

Cool and cut into squares. Makes 24 squares



Joy's Almond Butter Energy Balls

1 cup rolled oats (gluten-free if that suits your constitution)
1 cup desiccated coconut (unsweetened)
½ cup almond butter (or peanut butter)

½ cup ground flax seed
⅓ cup Crosby's Fancy Molasses
2 tsp vanilla
½ cup dark chocolate chips

Blend and roll into balls.
Refrigerate or freeze.
Makes about 2 dozen balls.



Sweet Oatmeal Flax Bars

5 Tbsp butter (or coconut oil)
3 Tbsp brown sugar
¼ cup Crosby's Fancy Molasses
2 Tbsp ground flax or almond meal
½ tsp vanilla

2 ½ cups rolled oats (choose certified gluten free oats if you can't tolerate any gluten, since cross-contamination with wheat, rye and barley is common)

In a medium-sized pot combine butter, molasses and sugar.
Heat over medium until butter has melted and sugar has dissolved.
Boil for 30 seconds to a minute.
Remove from heat and add vanilla.
Stir in rolled oats and flax (or almond meal). Mix well.
Press into well-greased (or parchment lined) pie pan.
Bake at 350°F for 20-25 minutes, until edges begin to darken.
Cool completely in pan.
Cut into wedges while still in the pan or upend on a cutting board to slice.



Ginger Chocolate Hermit Cookie

<i>2 cups flour</i>	<i>2 Tbsp cocoa</i>
<i>2 tsp baking soda</i>	<i>½ cup + 1 Tbsp soft butter</i>
<i>¼ tsp salt</i>	<i>1 cup brown sugar</i>
<i>2 tsp cinnamon</i>	<i>1 egg</i>
<i>2 tsp ginger</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>1 ½ tsp cloves</i>	<i>¾ cup chocolate chips</i>

Cream butter and sugar until fluffy, scraping down the bowl as required. Add the egg and blend, then add the molasses.

In a separate bowl combine the dry ingredients. Add the dry to the wet and mix thoroughly. Stir in the chocolate chips.

Divide dough in half and using wet hands form into two logs about 12" long. Lay on a parchment-lined baking sheet, spaced at least 3" apart (they flatten as they bake).

Bake at 375°F for about 18 minutes. Don't let them get too dark around the edges, you want them to be chewy.

Glaze:

½ cup icing sugar
1 Tbsp milk

Blend together and thin with a drop more milk if it's too thick.

Drizzle over the cooked, cooled strips. Allow to harden before cutting the cookies.



Chocolate Molasses Crinkles

(A Martha Stewart recipe...one of her all-time favourites)

<i>1 ½ cups flour, plus 1 Tbs</i>	<i>1 Tbsp grated fresh ginger</i>
<i>1 ¼ tsp ground ginger</i>	<i>½ cup packed brown sugar</i>
<i>1 tsp ground cinnamon</i>	<i>¼ cup Crosby's Fancy Molasses</i>
<i>¼ tsp ground cloves</i>	<i>1 tsp baking soda</i>
<i>¼ tsp ground nutmeg</i>	<i>1 ½ tsp boiling water</i>
<i>1 Tbsp cocoa powder</i>	<i>¾ cup chocolate chips</i>
<i>½ cup butter</i>	<i>¼ sugar (for rolling cookies in)</i>

Combine flour, spices and cocoa in a bowl and set aside.

In another bowl beat the butter and fresh ginger. Add the brown sugar and beat until well combined. Add the molasses and mix well.

In a small bowl dissolve the baking soda in the boiling water.

Beat half of the flour mixture into the butter. Add the baking soda mixture, then the rest of the flour mixture. Mix well. Stir in the chocolate chips.

Put the dough in the fridge for 20 minutes and pre-heat the oven the 325°F.

Roll dough into 1 ½ inch balls, roll in the sugar and place on a parchment-lined cookie sheet, 2" apart. Bake 13-15 minutes, until the surface cracks. Let cool.



Soft Chocolate Molasses Cookie

From the blog Serious Eats
Makes about 2 dozen cookies

<i>¾ cup butter, melted</i>	<i>½ cup Crosby's Fancy Molasses</i>
<i>½ cup packed brown sugar</i>	<i>2 cups flour</i>
<i>½ cup granulated sugar</i>	<i>6 Tbsp cocoa</i>
<i>½ tsp salt</i>	<i>2 tsp baking soda</i>
<i>1 large egg</i>	<i>½ cup sugar for rolling cookies in</i>
<i>1 tsp vanilla</i>	

In large bowl, whisk butter with brown and white sugars, and salt.

Whisk in egg, vanilla, and molasses.

In medium bowl, whisk flour with cocoa and baking soda (sift cocoa if it's lumpy).

Whisk into wet mixture until just combined.

Chill until firm (10 to 20 minutes).

Place 1/2 cup sugar in bowl.

Scoop dough by tablespoonful and roll into balls.

Roll balls in sugar.

Place on a parchment-lined baking sheet about two inches apart.

Bake at 375°F just until puffed and beginning to crack (7 to 8 minutes)

Immediately after removing from oven, give pans a hard tap so the cookies settle in.

Let cookies cool on pan 2 minutes, then transfer to wire rack to cool completely.



Katie's Fat Molasses Cookies

A molasses memory from Leone Campbell

<i>4 ¾ cups of flour</i>	<i>1 cup brown sugar</i>
<i>2 tsp baking soda</i>	<i>2 eggs</i>
<i>3 tsp ginger or cinnamon</i>	<i>½ cup milk</i>
<i>1 cup shortening (or butter)</i>	<i>1 cup Crosby's Fancy Molasses</i>

In a large bowl cream the shortening, sugar and eggs.

In another bowl combine dry ingredients.

Add dry to creamed mixture, alternating with molasses and milk.

Roll or pat out on a lightly floured surface, keeping the dough thick (up to 1 cm).

Cut in favourite shapes.

Bake 375°F for 10 to 15 minutes (watch closely after 10 minutes).

Substitutes



Ice-box Gingersnaps

<i>1 cup butter</i>	<i>½ tsp salt</i>
<i>⅓ cup brown sugar</i>	<i>2 tsp ginger</i>
<i>⅔ cup Crosby's Fancy molasses</i>	<i>1 tsp cinnamon</i>
<i>3 cups flour</i>	<i>½ tsp cloves</i>
<i>2 tsp baking soda,</i>	<i>¼ tsp nutmeg or allspice</i>

Mix in order given. Make into three rolls and freeze or refrigerate until needed.

To bake: remove from freezer (or fridge) about 15 minutes before slicing. Bake at 350°F about 10 minutes, on a parchment paper-lined cookie sheet. Watch closely - you want them to be crispy but not too dark.

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

Light brown sugar: combine 1 cup white sugar with 1 Tbsp molasses
Dark brown sugar: combine 1 cup white sugar with 3 Tbsp molasses

Molasses

One cup of molasses equals ¾ cup of sugar. In baking, decrease liquid by ¼ cup for each cup of molasses. Omit any baking powder and add ½ teaspoon of baking soda.

Baking Powder

One teaspoon of baking powder equals ¼ teaspoon of baking soda plus ⅜ 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.

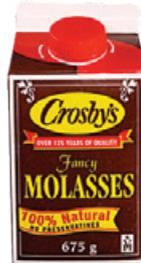
Measuring Equivalents

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.



Crosby's

Crosby Molasses Co. Ltd.
PO 2240, Saint John, NB E2L 3V4

www.crosbys.com