

CONTENTS 1 PT. 8 FL. OZ.  
GREEN LABEL (dark, full-flavored)

# Brer Rabbit

New Orleans  
Molasses

**Rich in Iron**

Available Iron Content  
16.96 Milligrams Per Cup

CONTAINS SULPHUR DIOXIDE

Ltd., Inc.



**PRIZE-WINNING\***

*Snack-Time*

## MOLASSES COOKIES



**BAKE** at 375° F. for about 8 to 10 minutes. **MAKES** 3 dozen cookies.

Sift together . . . 1½ cups sifted flour

¾ teaspoon soda

½ teaspoon salt

Blend together . . ½ cup shortening and  
¾ cup sugar, creaming well.

Add . . . . . 1 egg and  
¼ cup Brer Rabbit New Orleans Molasses; beat well.

Blend in . . . . . the dry ingredients gradually; mix thoroughly.

Add . . . . . ½ cup moist cut coconut and  
½ cup walnuts, chopped; mix well.

Drop . . . . . dough by rounded teaspoonfuls about 2 inches  
apart onto greased baking sheets. Top with  
coarsely chopped walnuts and coconut, if desired.

Bake . . . . . in moderate oven (375° F.) about 10 minutes. Cool  
slightly before removing from baking sheets.

**\*This recipe was a winner in Pillsbury's Second Grand National  
Recipe and Baking Contest.**

This is **GREEN LABEL**  
Brer Rabbit Molasses . . .  
dark, full-flavored.

**GOLD LABEL** is light,  
mild flavored.

© 1954 P. & F. Ltd., Inc., Made in U. S. A.