



Old Fashioned Hermits

Yield: approx. 48 cookies

1 ½. c.	Sugar
½ tsp.	Salt
1 ¼ c.	Shortening*
5	Eggs
1 c.	Molasses
3 ½ c.	All-Purpose Flour
2 tsp.	Cinnamon
2 tsp.	Ginger
¼ tsp.	Ground Cloves
½ tsp.	Nutmeg
2 ½ tsp.	Baking Soda
2 c.	Raisins

1. Cream shortening with sugar and salt.
2. Mix in eggs until well blended.
3. Add molasses and mix.
4. Combine flour, spices, baking powder and raisins. Add a third at a time, mixing after each addition. Dough will be wet and sticky.
5. Chill for at least an hour.
6. Scoop out onto floured surface and roll into ropes the length of your cookie sheet about ¾" to 1" in diameter.
7. Bake at 350 degrees for 10-15 minutes.
8. Cool completely then drizzle with 2 cups confectionary sugar combined with 2 Tbsp. light corn syrup and ¼ c. hot water. Let frosting harden before slicing into bars.

* Bowdoin College Dining Service uses Smart Balance which is trans fat-free and vegan.