

LOTT Gingersnap Dough

Single Batch

¾ c shortening
1 c sugar
¼ c molasses
1 egg
2 cups flour
¼ tsp salt
2 tsp baking soda
1 tsp cinnamon
1 ½ tsp cloves
1 ½ tsp ginger

4 Times Batch

3 c shortening
4 c sugar
1 c molasses
4 eggs
8 c flour
1 tsp salt
8 tsp baking soda
4 tsp cinnamon
3 tsp cloves
3 tsp ginger



Cream shortening, sugar, egg and molasses. Sift flour and dry ingredients and put into rolls. Put a 18" strip of waxed paper on counter and put sugar on to middle. On top of sugar put a 12" roll of batter. Sprinkle the sugar all over it and wrap very tight and freeze on a cookie sheet. Rolls can be saran wrapped after frozen to keep better. Please label and put date on too. Single recipe will make about 2 rolls.

A Tip: when doubling recipes, do not double the salt amount

LOTT Chocolate Crinkle Dough

Single Batch

¼ c softened
butter/margarine
1 ¼ c sugar
3 eggs
2 tsp vanilla
4 squares
unsweetened chocolate
(Melted slowly and
carefully)
2 ½ c white flour
2 tsp baking powder
½ tsp salt

4 Times Batch

1 c softened
butter/margarine
5 c sugar
12 eggs
8 tsp vanilla
12 squares
Unsweetened chocolate
(Melted slowly and
carefully)
10 c white flour
8 tsp baking powder
2 tsp salt



Cream butter and sugar. Beat in eggs one at a time. Add vanilla and melted chocolate. Sift together flour, baking powder and salt and then add to mixture. Sprinkle icing sugar on a 18" strip of waxed paper. Layout the dough on this and spring icing sugar over the whole roll. Wrap up tight making an even roll. Then rewrap with saran and freeze on a cookie sheet. Please label with kind of cookie and date.

LOTT Oatmeal Choco Chip Dough

Single Batch

3 ¾ c oatmeal (quick is best)
2 c butter/shortning/margarine
(Combination give best flavor)
1 ½ c brown sugar
2 c white sugar
4 eggs
2 tsp vanilla
4 c white flour
2 tsp baking soda
2 tsp baking powder
1 tsp salt
4 cups chocolate chips
1 ½ cups medium coconut



Cream butter, sugars, eggs and vanilla. Sift together flour, baking powder, baking powder and salt and add to mixture. Add oatmeal. Blend well with a hand blender. Put onto waxed paper, about 12" rolls. Roll up and rewrap with saran wrap. Freeze on cookie sheets. Please label to show what kind of cookie and the date too.

A Tip: when doubling recipes, do not double the salt amount