

I found “Old Timey Recipes” – a hand-written, 64-page cookbook that includes a thorough description on how to make Moonshine in it, at a roadside store and produce stand outside of Hillsville, Virginia in 1992. This recipe comes from that cookbook.

Ingredients	
1 large	Egg
1 cup	Granulated sugar
1 cup	Molasses
1 Tablespoon	Baking Soda
1 Tablespoon	Vinegar
1 Tablespoon	Ginger
2 or more cups	All-purpose flour (enough to stiffen)

Preheat oven to 350° F.

The recipe has a notation that says “from an 1890 cookbook” – and so the details are sparse! This is the note on how to put them together:

One egg, one cup sugar, one cup molasses, one tablespoon soda, one tablespoon of vinegar, one tablespoon of ginger, 2 or more cups of flour, enough to stiffen. Mix and roll thin. Cut small cookies and bake in a hot oven.

That’s it. That’s all they wrote.

So, when I’ve made them, I’ve done just as they said – adding the ingredients in the order specified.

I have wondered about a couple of things – which seemed obvious to the readers of that day, of course! – like.... Any particular kind of molasses? When they say soda, they mean baking soda, right? Cause that’s what I’ve used. Vinegar? Which kind? I’m assuming run of the mill white vinegar – although I’ve wondered about apple cider vinegar as well. And ginger... dried ground? Grated and fresh? Candied? (If you haven’t found them yet – check out [Ginger People!](#))

What I’ve ended up doing is using what I have on hand, and you know what? They’re pretty good. They’re different, but good.