

Molasses Cookies with Sassenach Whisky Icing

Ingredients:

- 1 cup butter, softened
- 1 cup sugar
- 2 eggs
- ½ cup molasses
- 3 teaspoons powdered ginger
- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla

Icing Ingredients:

- 2- 2 ½ cups powdered sugar
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 ½ teaspoon Sassenach Whisky + 1 tablespoon
- white of 1 large egg
- 3-4 tablespoons butter, softened



Cream together the butter and sugar. Add the eggs, molasses, and ginger. Sift the flour with the salt and soda. Incorporate the dry ingredients little by little to the rest. Form the dough into a log approximately 2 inches in diameter. Wrap in plastic wrap, and refrigerate at least 1 hour. Cut the dough into slices, and place them on a baking sheet. Bake for 8 minutes in a preheated 400 degree F. oven. Ice cookies with whisky icing.

To make icing, mix egg white, 1 ½ teaspoon whisky, salt, and vanilla with powdered sugar. When well blended, place mixer bowl over a water bath, stirring constantly, until the icing feels hot to the touch. Remove from heat. Beat icing on medium speed, until it thickens (20-30 seconds). When completely cool, beat in softened butter. Thin icing, gradually adding up to 1 tablespoon whisky a half teaspoon at a time.