

## Moose Hunters

Moose Hunters are Canadian cookies originating from Cape Breton Island. They are made with a combination of molasses, brown sugar, butter, milk, eggs, flour, baking soda, and (optionally) ground spices such as cinnamon and ginger. Once the dough is ready, cut with a round biscuit cutter or a glass and then baked until crispy.

If desired, once they have cooled down, Moose Hunters can also be iced on top with a combination of butter, milk, vanilla, and powdered sugar.

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|-----------------------|-----------------------|
| 1 cup brown sugar     | 1 egg                 |
| 1 cup butter softened | 1 tsp ground ginger   |
| 1 cup molasses        | 3 tsp ground cinnamon |
| ½ cup milk            | 1 tsp salt            |
| 2 tsp baking soda     | 5 cups flour          |

Combine brown sugar, butter, molasses, milk, baking soda and egg in large mixing bowl and set aside.

Combine ginger, cinnamon, salt, and flour in separate mixing bowl.

Pour dry ingredients into wet ingredients and stir until just combined.

Roll out and cut with a floured round cutter or a biscuit cutter. Using a small to medium width round drinking glass works just as well. Moose Hunters should be thick so don't roll the dough out too thin.

Bake at 350 degrees for approximately 12 minutes.

