

# Columbus Cookies

## Or, Why People Were Willing to Risk Their Lives to Get Spices

### “Before” Cookies Recipe:

1/2 cup butter  
1 Tbsp. Water  
1 egg  
1/4 cup molasses  
2 cups flour  
2 tsp baking soda

Mix butter, water, molasses and egg together. Add flour and baking soda. Refrigerate for about an hour until easy to handle.

Roll into 1/2-inch balls. Place on cookie sheet about 2 inches apart.

Bake at 350° F for 12-14 minutes.

### “After” Cookies Recipe:

Use the same directions and ingredients as the “Before” Cookies, but add:

3/4 cup sugar  
1/2 tsp salt  
1 Tbsp. allspice  
1 Tbsp. cinnamon

Also, roll the balls of cookie dough in an additional 1/2 cup of sugar before placing on the cookie sheet.

(Not all of these spices come from Asia, but students will get the point. You can also use any gingersnap or snickerdoodle recipe, just leave out all spices and sugar in one batch.)

