

Ammonia Cookies

Patsy Ramberg, White Bear Lake, Minnesota

I read in Joanne (Hertz) Townsend's message that her family had ammonia cookies at Christmas time. My mom's mom also baked ammonia cookies, I have never heard of anyone else baking these. They are a mild, smooth textured cookie. They don't taste of ammonia at all, although they give off some fumes while baking. They are made with baker's ammonia (ammonium carbonate) which used to be sold in drug stores. Some years ago, I was able to get some from a local druggist and luckily have some left. But I am wondering if anyone knows where to get more. I asked at CVC, the latest behemoth that is driving local druggists out of business, and they, huge as they are, have never heard of baker's ammonia. Mama's German name for them was herrsehen salz. Her mother made gobs of them and stored them in a box underneath a bed--

The recipe, as given to me by my mom, in 1963, should anyone find the baker's ammonia, is as follows:

1 1/2 tsp. crushed ammonium carbonate
3/4 cup sugar
1/2 cup sour cream
1/2 cup shortening
1/2 tsp vanilla
1 egg
3 cups flour (more or less)

Bake:

375-400 degrees
6-8 minutes

Mix well the shortening, sour cream, sugar and egg. Add vanilla. Dissolve the crushed ammonium carbonate in 1/8 cup boiling hot sweet cream or top milk. Add this to the batter along with some of your flour. Add remainder of flour needed to make a dough to roll and cut cookies. Frost with powdered sugar frosting, or leave plain. This dough, rolled thicker, can also be used real well for kuchen. Happy Baking--Patsy Ramberg